## **Supplier Verification Checklist**

Facility Name / Location					
Date of Inspection	Insp	pector's Name			
systems in place. Carefully i	verify that suppliers of raw materials and ingredier review each item and mark the corresponding check tes/Observations" section to provide additional details	cbox to indicate compliance or note	e any observa	ations and are	
SUPPLIER INFORMATION					
Supplier Name: Verify the na	Yes	No	NA		
Supplier Approval: Check if the supplier has been approved for use.				No No	NA
Approval Documentation: Ensure that documentation of supplier approval is available.				No	☐ NA
Observations / Notes / Corrective actions, if any:					
	Verify that the supplier has a comprehensive of the supplier maintains records of compliance.	· · · · · · · · · · · · · · · · · · ·	Yes Yes	☐ No	□ NA
Certifications: Ensure that the supplier holds relevant certifications (e.g., ISO, HACCP).				No	□ NA
Observations / Notes / Corrective actions, if any:		,	Yes		
PRODUCT SPECIFICATION	IS				
Product Specifications: Verify that the supplier provides detailed product specifications.			Yes	No	NA
Compliance with Specifications: Check if the product meets the required specifications.			Yes	No	NA
Testing Procedures: Ensure that the supplier has testing procedures in place to verify product quality.			Yes	☐ No	☐ NA
Observations / Notes / Corrective actions, if any:					

## **FOOD SAFETY PRACTICES** Food Safety Certifications: Verify that the supplier has appropriate food safety certifications Yes No NA (e.g., GMP, FSSC 22000). NA Allergen Controls: Check if the supplier has allergen control measures in place. Yes No Traceability: Ensure that the supplier can provide traceability information for their products. No NA Yes Observations / Notes / Corrective actions, if any: PACKAGING AND TRANSPORTATION NA Yes No Packaging Quality: Verify that the supplier's packaging materials meet safety and quality standards. Yes No Transportation Controls: Check if the supplier has controls in place to ensure safe transportation of products. Temperature Controls: Ensure that temperature-sensitive products are transported under appropriate Yes No NA conditions. Observations / Notes / Corrective actions, if any: **REGULATORY COMPLIANCE** Yes No NA Regulatory Compliance: Verify that the supplier complies with relevant safety and food regulations. Yes NA Inspection Records: Check if the supplier undergoes regular inspections and maintains records. No NA Compliance Documentation: Ensure that documentation of regulatory compliance is available. Yes No Observations / Notes / Corrective actions, if any: **FOOD DEFENSE** Food Defense Program: Verify that the supplier has a food defense program to protect against Yes No NA intentional contamination. NA Access Controls: Check if the supplier has access controls in place to prevent unauthorized entry. Yes No Incident Reporting: Ensure that the supplier has procedures for reporting and handling potential food NA Yes No defense incidents. Observations / Notes / Corrective actions, if any:

PRODUCT RECALL PRO	OCEDURES				
Recall Plan: Verify that the supplier has a product recall plan in place.			Yes	No	NA
Recall Communication: Check if the supplier has procedures for communicating recalls to customers.			Yes	No	NA
Mock Recall: Ensure that the supplier conducts periodic mock recalls to test the recall plan's effectiveness			s. Yes	No	☐ NA
Observations / Notes / Corrective actions, if any	:				
ADDITIONAL NOTES / C		observations made during the verificatio	on]		
	conducted the above Supplier Verification	on checklist and that the supplier has been have been documented, and necessary in			
Inspector's Name :		Signature :			
Date :					
APPROVED BY					
Name :		Signature :			
Date :					

