|  |  |  |  |
| --- | --- | --- | --- |
| **Part 1: Business Information** | | | |
| Operator/Company Name: |  | | |
| Resource Person Name: |  | | |
| Address of Facility: |  | | |
| Email:  Phone: |  | | |
| Postal Address(If Different) |  | | |
| **Part 2: Facility Information** | | | |
| Food Safety Management representative: | |  | |
| Position with organization | |  | |
| Email  Mobile Number | |  | |
| Have you applied Non GMO Certification Before? | | Yes No  If Yes, Name of Certification Body: ……………………………… | |
| GMO Free Facility | | Dedicated ❑ Non-Dedicated ❑ | |
| Please list all product produced at your facility | |  | |
| Please select at least one category: | | Producer Processing Retail Seafood Juices Restaurant Storage and Distribution  Bakery and Snack Foods Beverages  Preserved Foods Formulated Foods (all types)  Cereal and Grain Processing Dairy  Meat & Poultry Low Acid Canned Foods | |
| Have you completed a third-party certification before, such as Organic, Fair Trade, or Kosher? | | Yes No  Standards Name:  Name of Certification Body:  Certificate Validity: | |
| Are you currently certified to a food safety and/or management standard if any? | | Yes No  Standards Name:  Name of Certification Body:  Certificate Validity: | |
| Particulars | | | YES ❑ NO ❑ NA ❑ |
| Do you have a system in place to verify that incoming ingredients are GMO-free? | | |  |
| Do your products contain any ingredients that are commonly derived from crops on our [high-risk list](http://www.nongmoproject.org/learn-more/what-is-gmo/)? (alfalfa, canola, corn, cotton, papaya, sugar beet, soy, and zucchini)  Are you importing any of products above stated as an ingredient for processing? | | |  |
| Does your product contain multiple ingredients or is it a single ingredient? | | |  |
| Do you have a system in place to ensure that GMO-free ingredients are not contaminated in storage? | | |  |
| Do you have cleaning and sanitation measures in place to prevent contamination of gluten-free ingredients and products from food contact surfaces? | | |  |
| Do you have procedures in place to ensure that gluten-free products are not contaminated during manufacturing and handling? | | |  |
| Do you have a testing system in place to verify that finished products produced test for NON-GMO? | | |  |
| Do you maintain written policies and procedures regarding your GMO-free production? | | |  |
| Can ingredients in your finished product be traced-back to their suppliers? | | |  |
| Does your operation have a system in place to conduct a mock-recall? | | |  |
| List your product applied for certification | | |  |

|  |  |
| --- | --- |
| Signature |  |
| Name of Representative |  |