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| **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 |  |
| EmailMobile Number |  |
| Have you applied Non GMO Certification Before? | Yes NoIf 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 DistributionBakery and Snack Foods BeveragesPreserved Foods Formulated Foods (all types)Cereal and Grain Processing DairyMeat & Poultry Low Acid Canned Foods |
| Have you completed a third-party certification before, such as Organic, Fair Trade, or Kosher? | Yes NoStandards Name: Name of Certification Body:Certificate Validity: |
| Are you currently certified to a food safety and/or management standard if any? | Yes NoStandards 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 |  |

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| Signature |  |
| Name of Representative |  |