

**AL-SUWAIDI SERVICES COMPANY LIMITED**  
**PRE REQUISITE PROGRAMMES**



Document No.PRP/08

Revision No 0

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Supplier Assurance

**1 Objective**

The objective of this programme is to address all issues affecting the safety and quality of all food material purchased.

**2 Guidelines for practice**

**2.1 Food**

2.1.1 All food materials and services that impact on the finished product safety and quality will have documented specifications. These specifications shall include critical safety parameters (defined in table below) and quality characteristics for the food (including packing)

2.1.2 Raw material before preparation shall not exceed the following microbial loads

Total aerobic plate count	≤1,000,000 cfu/g*
E.coli- O157:H7	<1 CFU/25g
Staphylococcus aureus	<10 <sup>2</sup> CFU/g
Bacillus cereus	<10 <sup>2</sup> CFU/g
Campylobacter jejuni	<1 CFU/25g
Clostridium perfringens	<10 <sup>2</sup> CFU/g
Listeria monocytogenes	<10 CFU/g
Salmonella spp.	<1 CFU/25g
Clostridium botulinum	<10 CFU/g
Pesticides, herbicides, fungicides, antibiotics residues	None
Genetically modified	None

- not applicable for cultured products or products manufactured by bacterial fermentation

2.1.3 Ready to eat products processed by an external processor shall not exceed the following microbial loads.

Total aerobic plate count	≤10,000 cfu/g
E.coli- O157:H7	Absent
Staphylococcus aureus	Absent
Bacillus cereus	Absent
Campylobacter jejuni	Absent
Clostridium perfringens	Absent
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g
Clostridium botulinum	Absent
Pesticides, herbicides, fungicides, antibiotics residues	None
Genetically modified	None

2.1.4 Compliance with the above shall be achieved by purchasing raw food material under a supplier's guarantee /certification or by inspecting/ testing these materials based on a sampling plan as per ISO 2859.

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- 2.1.5 Food safety parameters shall be one of the criteria applicable in finalisation of the approved supplier listing.
- 2.1.6 Supplier quality audits shall be performed to confirm the extent to which the supplier is fulfilling the requirements of the Purchase Order / Specification.
- 2.1.7 The audits shall be carried out in a systematic manner by auditors who have been trained in accordance with ISO 19011:2002.
- 2.1.8 The performance and the outcome of the audits shall be recorded in the audit reports and wherever nonconformities may be discovered, Corrective Action Notices shall be issued. The actions taken shall be verified by conducting follow up audits and the results of the follow up shall be documented and reported to those concerned.
- 2.1.9 The results of the audits shall be used as one of the inputs to the quality system management review meetings and may be used as the basis for including the supplier in the Approved Suppliers List.

**2.2 Non food**

- 2.2.1 Suppliers of chemical products/Pest control shall furnish material safety data sheets of the materials/insecticides supplied/used.
- 2.2.2 Equipment suppliers must provide operating and maintenance instructions for their equipment along with instructions for use.
- 2.2.3 If a particular hazard is not defined by the specification then the hazard shall be assessed at delivery. The product should be identifiable, and labelled for 'Quarantine'

**3 Monitoring**

- 3.1 The Storekeeper shall be responsible for monitoring the safety parameters of food stuff received in the location.
- 3.2 Store keeper shall ensure all deliveries in HACCP/SQF locations are covered by the 'certificate of analysis as mentioned in the SQF2000 plan.

**4 Record keeping**

- 4.1 Certificate of analysis
- 4.2 Approved supplier listing