# Approved food supplier agreement form

Supplier:

Address:

Phone:

Goods supplied:

Frequency of delivery: [ ]  Daily [ ]  Weekly [ ]  Fortnightly [ ]  Monthly [ ]  Irregularly

### General requirements for the products

All food products are to be supplied in good, fresh condition, free from any odour, discolouration or other signs of spoilage or contamination and under temperature control (i.e. below 5°C or above 60°C).

### Package and labelling requirements

All food products are to be delivered in food grade containers that are free from chemical or physical contaminants. Labelling shall comply with the requirements of the Australia New Zealand Food Standards Code (Food Standards Code).

### Transport requirements

All food products are to be transported in clean food transport vehicles. The foods are not to be transported in direct contact with meat, animals, plants, pests or chemicals or exposed to sunlight. All potentially hazardous foods (e.g. dairy foods, meat, fish and smallgoods) must be transported under refrigeration at or below 5°C for cold food or at or above 60°C for hot food. Frozen food is to be delivered frozen hard (not partially thawed). If food is transported between 5°C and 60°C, it must be demonstrated that the temperature of the food, having regard to the time taken to transport the food, will not adversely affect the microbiological safety of the food.

### Conditions for supply

It is required that all foods supplied comply with the Food Standards Code at all times. Failure to do so will result in refusal of the goods.

### Supplier’s acceptance

Name:

Position:

Date: Signature:

### Business’ acceptance

Name:

Position:

Date: Signature: