



### Tell us about you.

Your Name:

Your Position:

---

---

Your Company:

Email:

---

---

Address:

Phone:

---

---

### Which part(s) of the food chain do you do business in?

Tell us which food industry sector(s) you participate in.

- |   |  |
|---|--|
| <input type="checkbox"/> Water          | <input type="checkbox"/> Manufacturing                 |
| <input type="checkbox"/> Livestock      | <input type="checkbox"/> Packaging                     |
| <input type="checkbox"/> Aquaculture    | <input type="checkbox"/> Storage                       |
| <input type="checkbox"/> Agriculture    | <input type="checkbox"/> Transport and Distribution    |
| <input type="checkbox"/> Harvesting     | <input type="checkbox"/> Retail, Wholesale and Brokers |
| <input type="checkbox"/> Pre-Processing | <input type="checkbox"/> Catering and Foodservice      |
| <input type="checkbox"/> Processing     |  |

### What do you need us to help you with?

Please check all that apply:

- |   |  |
|---|--|
| <input type="checkbox"/> Food Safety Systems          | <input type="checkbox"/> Regulatory Standards                |
| <input type="checkbox"/> Food Quality Systems         | <input type="checkbox"/> Industry Standards                  |
| <input type="checkbox"/> Internal / External Auditing | <input type="checkbox"/> Customer Standards                  |
| <input type="checkbox"/> Specialist Technical Advice  | <input type="checkbox"/> CAR / NCR Investigation and Closure |
| <input type="checkbox"/> Strategic Business Alliance  | <input type="checkbox"/> Value Judgements Assessments        |

### What standards are to be covered?

Tell us what Regulatory, Industry and Customer Standards are applicable to your business?

- Codex HACCP
- ISO22000
- BRC Global Standard for Food Safety
- SQF (Safe Quality Food)
- GLOBALG.A.P.

Other Standards:

---




---




---




---




---



## What is the scope and purpose of your project?

Tell us what you would like to achieve through this project.

- |   |  |
|---|--|
| <input type="checkbox"/> Development    | <input type="checkbox"/> Corrective Action and Preventative Action |
| <input type="checkbox"/> Documentation  | <input type="checkbox"/> Verification                              |
| <input type="checkbox"/> Implementation | <input type="checkbox"/> Validation                                |
| <input type="checkbox"/> Monitoring     | <input type="checkbox"/> Training, Competency and Resources        |

## Special Instructions or Comments

---



---



---



---



---

## Project Timeline

When would you like to begin?

When would you like to implement?

---

## Project Budget

- |  |  |
|--|--|
| <input type="checkbox"/> Less than \$2,500   | <input type="checkbox"/> \$2,500 - \$5,000   |
| <input type="checkbox"/> \$5000 - \$10,000   | <input type="checkbox"/> \$10,000 - \$20,000 |
| <input type="checkbox"/> \$20,000 - \$50,000 | <input type="checkbox"/> More than \$50,000  |

---

## Real Food Safety and Quality Solutions...

Our clients come back to us time after time because we provide their businesses with resources so effective that they become the envy of their competitors. And the best part is that we actually make your Food Safety and Quality systems easier to manage. Turnkey solutions? Check! User friendly applications? Check! Staff mentoring and communications? Check! And check mate.

Please e-mail back to us at: [achievegreatness@alimentex.com](mailto:achievegreatness@alimentex.com)