



AVENIDA PROFESSOR SANTOS FERRAZ
 PONTA DA TERRA, MACEIO-AL-BR
 NBR:499B
 CEP: 57030-642
 CNPJ: 22.213.542/0001-85
 INSC. EST.: 244220877
 INSC. MUN.:490569418
 M: +55 82 996906863
 O: +55 82 34358262
 E: SHIPCHANDLER@CONSEGI.COM
 WEB: WWW.CONSEGI.COM



COVERING PORTS: SALVADOR, ARATU, BARRA DOS COQUEIROS, MACEIO, RECIFE, SUAPE, CABEDELLO, NATAL, FORTALEZA, PECEM

GENERAL SHIP SUPPLIER & WORKSHOP

ANTI PIRACY KIT | BALL BEARINGS | BOLTS AND NUTS | BONDED SOTRES | CABIN STORES | CHEMICAL SUITS | CIGARRETS | DECK STORES | ELECTRICAL STORES | GALLEY STORES | GANGWAY | IMMERSION SUITS | LIFERAFTS AND FIRE EXTINGUISHER MACHINERY EQUIPMENTS | MOORING ROPES | NAUTICAL CHARTS | NAUTICAL EQUIPMENTS | NAUTICAL PUBLICATION | PIPES AND TUBES | PILLOT LADDERS PYROTCHINICS | PROVISIONS | SAFETY | STEEL AND IRON SHEETS | STATIONARY STORES | STEEL ITEMS | VALVES | WIRE ROPES

1- DO WE HAVE A HACCP SYSTEM IN PLACE?

YES, GOOD HYGIENIC PRACTICES (GHP)- OUR TEAM IS TRAINED BY OUR NUTRITIONIST TO KEEP A HIGH QUALITY CONTROL AND INSPECTIONS IN ALL PRODUCTS RECEIVED IN OUR COMPANY, SUCH AS EXPIRE DATES, TEMPERATURE CONTROL OF OUR TRUCKS AND FREEZERS, AND FROZEN CAMERA, WASHING HANDS REGULARLY, USING CLEAN UNIFORMS, CAP, MASK AND GLOVES DURING FOOD RECEIVING PACKING LABELLING AND STORAGE PROCESS.

2- DO YOU HAVE A QUALITY MANAGEMENT SYSTEM IN PLACE?

WE ARE ABFN MEMBER, ISSA MEMBER, IMPA MEMBER, AND WSS MEMBER ALWAYS FOLLOWING THEIR QUALITY STANDARTS AS WELL AS ETHICAL CODE.

3- IS THERE A PEST MANAGEMENT PLAN IN PLACE?

YES, WE DO THIS JOB IN OUR TRUCK, IN OUR OFFICE AND IN OUR WAREHOUSE EVERY 3 MONTHS, AGAINST COCKROACHES, RATS AND ALL INSECTS, WE ALSO HAVE COPY OF CERTIFICATE.

4- IS THERE A INCOMING GOODS PLAN IN PLACE?

YES, OUR RECEIVER MEMBER ALWAYS CHECK PACKING, EXPIRE DATES, QUANTITIES AND TEMPERATURE. IN ACCORDANCE WITH THE CLIENT ORDER, TRAINED TO INFORM THE OPERATIONAL MANAGER. IF ANY THING IS DIFERENT WE REJECT IT AND START THE RECALL PROCESS.

5- IS THERE PRODUCT REJECTION PROCEDURES IN PLACE?

YES, AFTER OUR RECEIVER MEMBER CHECK ALL INCOMING GOODS, HE MIGHT DESCRIBE IF IS A PACKING DAMADGE, DIFERENT QUANTITY, BAD TEMPERATURE OR SHORT EXPIRE DATE, AND START THE RETURNING PROCESS BACK TO ORIGIN.

6- IS THERE A DOCUMENTED CUSTOMERS COMPLAINTS IN PLACE?

YES, THE NAME OF OUR DOCUMENT IS: HACCP CONSEGI-COMPLAINT PROCEDURE. WE ALWAYS SEND ONBOARD SATISFACTION REPORT, WITH SEVERAL QUESTIONS, IN ORDER TO CHECK VESSEL SATISFACTION AND QUALITY OF OUR PRODUCTS. WE ALSO SEND DOCUMENT TO OWNERS WHEN WE NEED TO START REGISTERING PROCESS, INFORMING THAT THEY CAN COMPLAIN TROUGH EMAIL: SHIPCHANDLER@CONSEGI.COM, PHONE: +55 82 996906863, PERSONALY, TROUGH ONE OF OUR MANAGERS OR EVEN USING ONE GOVERNMENT CHANNEL FOR HANDLING COMPLAINTS CALLED PROCON: PHONE: +55 82 988768297 WEBSITE: WWW.PROCON.AL.GOV.BR

7- WHAT TRAINING DO YOU PROVIDE FOR THE STAFF WORKING ON YOUR COMPANY?

MANUAL OF GOOD PRACTICES FOR FOOD SERVICE, SAFETY AT SEA WHEN DELIVERING OR LOADING PRODUCTS, FIRE COMBAT, ENGLISH COURSE, FIRST AID AND DEFENSIVE DRIVING TRAINING.

8- DOES YOUR FOOD BUSINESS HAVE A NOMINATED FOOD SAFETY SUPERVISOR?

YES, WE HAVE A NOMINATED NUTRICIONIST TO HANDLE THIS JOB AND TO TRAIN OUR STAFF ABOUT SAFE FOOD SERVICE.

9- DO YOU HAVE A RECORD OF THE NAME AND ANDRESS OF EACH FOOD SUPPLIER?

YES, ALL FOOD SUPPLIERS, IS KEPT IN OUR EXCEL FILE, WITH NAME, ADDRESS, PHONE, EMAIL, AND ALL RELEVANT INFORMATION.

10- CAN YOU DEMONSTRATE THAT FOOD RECEIVED ARE STORED IN PROPPER TEMPERATURE?

YES, WE KEEP DAYLY RECORDS OF OF FROZEN AND COLD TEMPERATURES, WHEN RECEIVING, STORED AND OF OUR TRUCK WHILE IS DELIVERING ONBOARD.

11- CAN YOU DEMONSTRATE THAT FOOD IS PROTECTED FROM CONTAMINATION AND ENVIROMENTAL CONDITIONS?

YES, AS YOU CAN SEE IN BELOW PICTURES

12- ARE ALL FOOD TRANSPORT VEHICLES IN GOOD STATE OF REPAIR AND WORKING ORDER AND KEPT CLEAN?

GOOD ORDER. WE ALSO HAVE CLEANING WEEKLY RECORDS OF TRUCK WASH, OFFICE CLEANING AS WELL AS TRUCK AND OFFICE IS FUMIGATED EVERY 3 MONTHES. WE ALSO KEEP RECORDS OF OUR CERTIFICATES.

13- DO YOU HAVE ONE 24/7 LINE FOR EMERGENCIAL CASES?

YES, YOU CAN CALL THE NUMBER: +55 82 996906863 24 HOURS A DAY, 7 DAYS A WEEK.

14- IS THERE A COMPANY PROCEDURES MANUAL IN PLACE WITH A DOCUMENTED ORGANISATIONAL CHART ?

YES, WE HAVE OUR ORGANOGRAM AND DOCUMENTED PLAN WITH COMPANY PROCEDURES, COMPLIANCE AND GUIDELINES .

15- PLEASE DESCRIBE WHAT ON-SITE SECURITY SYSTEMS ARE IN PLACE

24 HR. MONITORED 12 SAFETY INFRARED CAMERAS AND ON-LINE ALARM SYSTEM WITH MOVEMENTS DETECTION.

16- ARE RECEIVING/GOODS CONTROLS IN PLACE? IF YES, PLEASE DESCRIBE HOW THIS WORKS

OUR STORE KEEPER RECEIVES THE GOODS, CHECK QUANTITY, QUALITY, PACKING, TEMPERATURE, EXPIRE DATES AND IF EVERYTHING IS IN CONFORMITY, ACCEPTING OR REFUSING GOODS. APPROVED PRODUCTS ARE LABELLED AND PROPERLY STORAGE ACCORDING TO THE DEPARTMENT AND PROPER.

17- ARE PRODUCT REJECTION PROCEDURES IN PLACE? IF YES PLEASE DESCRIBE HOW THIS WORKS.

YES, PRODUCTS ARE INSPECTED AND SEGREGATED TO RETURN BACK TO ORIGIN OR TO BE DISCARDED TO WASTE.

18- IS THERE A SUPPLIER APPROVAL PROCEDURE THAT YOUR COMPANY USES? IF SO PLEASE DESCRIBE HOW THIS WORKS.

ALL OUR SUPPLIERS MUST HAVE A COMPANY, VEHICLES, TRUCK AND VAN WITH AN UPDATED "HEALTHY CERTIFICATES".

19- HOW LONG HAS THE COMPANY BEEN IN BUSINESS

CONSEGI IS A 4 YEARS OLD COMPANY, BUT COUNT ON EXPERIENCE OF STAFF WITH OVER 40 YEARS IN SHIPPING AGENCY AND 15 YEARS IN SHIPCHANDLER.

20- PLEASE PROVIDE A DESCRIPTION OF YOUR FACILITY AND OPERATIONS

700SQM WAREHOUSE, LOCATED 5KM TO THE PORT, AND 15KM TO FRESH PROVISIONS MARKET, 10KM TO DRY AND FROZEN PROVISION MARKET.

21- HOW DO YOU SEGREGATE PRODUCTS

FROZEN PRODUCTS:FREEZER, FRESH PRODUCTS:REFRIGERATOR, DRY STORES: CANNED PRODUCTS AND DRY PRODUCTS, CLEANING MATERIALS: SEPARATED FROM FOOD.

21- DESCRIBE HOW SANITATION, HOUSEKEEPING AND GENERAL HYGIENE IS MAINTAINED.

OUR EMPLOYEES ARE TRAINED TO CLEANING & SANITATION PROGRAM, WHICH DIVIDE IN DAILY, WEEKLY AND MONTHLY TASKS. THE FOLLOW AREAS ARE MONITORED DAILY: FLOORS AT THE DISCHARGE, PREPARATION AREA, FOOD SHELF, PLASTIC PALLETS, TRUCKS, OFFICE, WAREHOUSE. THE FOLLOW AREAS ARE MONITORED WEEKLY / MONTHLY: INTERIOR & EXTERIOR FREEZERS /REFRIGERATION AREAS. PERSONAL HYGIENE FACILITIES ARE AVAILABLE IN ALL TOILETS AND SURROUNDING AREA, TOILETS ARE MONITORED 2 TIMES A DAY.

23- DESCRIBE HOW METHODS OF PACKAGING , LABELLING AND SHIPPING FROM FACILITY IS UNDERTAKEN

OUR STOCK KEEPER AND TEAM ARE TRAINED BY A NUTRITIONIST TO ANALYZE THE INVENTORY AND DELIVERY LIST, PRODUCTS ARE SEPARATED BY CATEGORY, LABELLED WITH NAME AND EXPIRE DATE, FOR THE ONE WITHOUT PACKAGE. WE USE PLASTIC CRATES TO ORGANIZE OUR PRODUCTS. PRODUCTS ARE PALLETIZED AND LOADED AT THE TRUCK.

24- IS THERE SAFETY POLICY IN PLACE WITHIN YOUR ORGANISATION?

WE MONITORE AND TRAIN OUR TEAM TO CHECK THE WORKING CONDITIONS, WE ADVISE THEM HOW TO DO THE FIRST AID AT WORK, TRAIN TO DO DEFENSIVE DRIVING. IS COMPULSORY THE USE OF PERSONAL PROTECTIVE EQUIPMENT (PPE). WE TRAIN TO NOT USE MOBILE PHONE DURING WORK, AND NEVER IN TANKER VESSELS. WE ARE ALWAYS ENSURING THAT OUR SAFE WORKING PRACTICES ARE BEING FOLLOWED.

25- IS THERE A WASTE MANAGEMENT PLAN IN PLACE? DO YOU SEGREGATE WASTE WITHIN THE FACILITY?

YES, WE HAVE SPECIFIC AREAS FOR THE WASTE BINS WITH PEDAL, YES THEY ARE SEGREGATED IN PLASTIC BAGS AND COLLECTED DAILY.

26- IS THERE ANY STAFF FACILITY IN PLACE

YES, THERE ARE BATH, SHOWER ROOM, GALLEY AND EATING ROOM FOR OUR TEAM.

27- DOES YOUR COMPANY LABEL ALL FOODS?

YES, WE LABEL ALL GOODS, WITH THE SAME NUMBER IN INVOICE, IN ENGLISH, PORTUGUESE NAME OF VESSEL AND EXPIRE DATE FOR EASY CHECKINGS.

28- PICTURES:



