




NOVI Product Recall Cost Estimator

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Welcome to the NOVI Product Recall Cost Estimator. This process will take approximately 30 minutes. Please have the following information accessible to help you complete the form:

- Annual turnover for the manufacturing plant.
- Number of operating days.
- Annual revenue, average "cost of goods manufactured" and "cost of goods sold", and number of production lines for the three product types that generate the highest sales.

All fields are required unless marked otherwise. Selecting a help icon  will reveal further details on how to complete specific fields.

First Name	Last Name	Telephone No.	Email
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Company	Country	Kies	
<input type="text"/>	<input type="text"/>	<input type="text"/>	
Address (Line 1)	Address (Line 2)	<input type="text"/>	
<input type="text"/>	<input type="text"/>	<input type="text"/>	
Town / City	County	Postcode	Language
<input type="text"/>	Select	<input type="text"/>	<input type="text"/>
Location of Manufacturing Plant	County		
Select	<input type="text"/>		
Address (Line 1)	Address (Line 2)	<input type="text"/>	
<input type="text"/>	<input type="text"/>	<input type="text"/>	
Town / City	County	Postcode	Language
<input type="text"/>	Select	<input type="text"/>	<input type="text"/>

Would you like your broker to receive a copy of this report? Yes No

Broker Name	Company Name	Email
<input type="text"/>	<input type="text"/>	<input type="text"/>

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B. General Information

1. Industry Group

2. Select the currency for your responses and NOVI Estimate.

3. Annual turnover for the manufacturing plant.

4. How many days a week do you operate?

5. How many shifts per day do you operate?

6. How many days a year does the plant operate?

Customer Information

Please select your **customer** segments and percentages. Your total must equal 100%.

7. What is your largest customer segment?

8. What is the percentage of total turnover for your largest customer segment?

 %

9. What is your second largest customer segment?

10. What is the percentage of total turnover for your second largest customer segment?

 %

11. What is your third largest customer segment?

12. What is the percentage of total turnover for your third largest customer segment?

 %

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C. Manufacturing Information

1. Name or description of the product type that generates the highest sales?

2. What is the annual revenue for this product type?

3. Is this product type manufactured every day?

Yes No

a. Provide the number of limited production runs each year.

b. Average number of [batches](#) manufactured during the production year.

c. Average number of days required for each production run.

4. What unit do you use to measure your production outputs?

11. Name or description of the product type that generates the second highest sales?

12. What is the annual revenue for this product type?

13. Is this product type manufactured every day?

Yes No

a. Provide the number of limited production runs each year.

b. Average number of [batches](#) manufactured during the production year.

c. Average number of days required for each production run.

14. What unit do you use to measure your production outputs?

21. Name or description of the product type that generates the third highest sales?

22. What is the annual revenue for this product type?

23. Is this product type manufactured every day?

Yes No

a. Provide the number of limited production runs each year.

b. Average number of [batches](#) manufactured during the production year.

c. Average number of days required for each production run.

24. What unit do you use to measure your production outputs?

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Highest Sales

5. How many units are produced annually?

6. How many units are comprised in a [batch](#)?

7. How many shifts are required to produce a single batch?

8. What is the average "manufacturing cost" per unit?

9. What is the average "sale value" per unit?

10. Number of production lines manufacturing this product?

Second Highest Sales

15. How many units are produced annually?

16. How many units are comprised in a [batch](#)?

17. How many shifts are required to produce a single batch?

18. What is the average "manufacturing cost" per unit?

19. What is the average "sale value" per unit?

20. Number of production lines manufacturing this product?

Third Highest Sales

25. How many units are produced annually?

26. How many units are comprised in a [batch](#)?

27. How many shifts are required to produce a single batch?

28. What is the average "manufacturing cost" per unit?

29. What is the average "sale value" per unit?

30. Number of production lines manufacturing this product?

Return to previous page to complete information for second highest sales and third highest sales.

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D. Food Safety and Risk Management information (1 of 5)

Note, the contamination estimate in this model is influenced by the answers you provide. For the most accurate reporting, it is important that your answers to the following questions reflect the actual manufacturing environment for all products manufactured (including highest, second highest and third highest sales).

1. Rate the quality of your program for approving your ingredient suppliers. ?

2. What percentage of incoming raw materials is sampled for testing?

3. Rate the quality of your documented and written imported ingredient policy. ?

4. Do you import any ingredients or raw materials from high risk countries?

5. Does the facility have a program for tracking re-work by batch codes?

6. Is each batch of product clearly identified with a production or batch code?

7. Are ingredient batches properly labelled with an identifiable code or number?

8. Is each individual "retail" sale unit identified with a production or batch code?

9. Is finished product traceable backwards from raw material processing and forwards to ultimate point of distribution?

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Food Safety (2 of 5)

10. Are commingled raw materials traceable to individual suppliers?

11. Rate the quality of re-work production procedure in tracing rework to its original production and component ingredients. ?

12. What percentage of outgoing finished products is sampled for testing?

13. Rate the quality of your program to review and approve all suppliers. ?

14. Rate the overall quality of food manufacturing control procedures. ?

15. Rate the quality of your monitoring system for approved suppliers. ?

16. Rate the quality of your operational housekeeping program and documentation.

17. Rate the quality of monitoring/testing program for compliance to GMP and operational standards. ?

18. Is a clean break provided between processing runs for all re-worked product?

19. Is allergen production limited to dedicated lines or equipment?

20. Do you use approved, allergen test methods for validation of the cleaning procedures used to remove allergen residues?

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Food Safety (3 of 5)

21. Rate the quality of foreign material control program in place and adequacy for processed product lines. ?

22. Do you utilize Electronic Foreign Material Detectors for control of foreign materials?

23. Are free flowing Ingredients filtered, screened or run past magnetic collectors as they are received into the bulk storage containers or processing equipment?

24. Rate the quality of temperature control measurements available for temperature-sensitive products in all manufacturing areas.

25. Are vehicle and product temperatures documented on receiving documents for temperature-sensitive ingredients?

26. Are vehicle and product temperatures documented on shipping documents for temperature-sensitive ingredients?

27. Are detailed test procedures, instructions and record keeping used to verify the results meet finished product specifications?

28. Are non-food chemicals clearly identified, segregated and secured?

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Food Safety (4 of 5)

29. Rate the quality of plant condition including walls, ceiling, floors and equipment. [?](#)

Select

30. Do you use a pre-operational checklist to verify the plant and equipment are clean and sanitary prior to start-up, and do you have deficiencies documented?

Select

31. Rate the quality of Standard Sanitation Operating Procedures and Monitoring program (SSOP). [?](#)

Select

32. Rate the thoroughness of your inspection program for incoming railcars, trucks, etc. to ensure condition, cleanliness, freedom from moisture and odours. [?](#)

Select

33. Does the plant have a self inspection program which covers the entire facility both inside and outside?

Select

34. Does the calibration records include identification of each tested device, the calibration reference standard, observed values, calculated differences and corrective actions when the difference exceeds range of variation?

Select

35. Is the root cause of a product withdrawal or recall, and details of the investigation and corrective action documented and available for review.

Select

36. Is documentation available on the corrective actions made on trends and major deviations from control limits?

Select

37. Does documentation demonstrate that the desired quality parameters were achieved in production?

Select

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Food Safety (5 of 5)

38. Do you perform aseptic packaging in this operation?

39. The risk of contamination in multiple batches of finished product from a batch or batch of ingredients, raw materials, work in process, or processing aids (i.e. frying oil) is evaluated as follows.

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If you do not have a default email client, this questionnaire can be submitted by emailing it to: novi@aig.com.

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