



Be FoodLovers Approved

If you have read our standards and would like to become 'FoodLovers Approved', please complete the following questionnaire:

Company name

Company address (Please include full postal address including town, county and postcode)

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Contact name

Position

Daytime telephone number.....

Email address

Website address

Please complete one or as many sections as relevant to your business

- 1. Producer - primary and/or secondary**
- 2. Place to buy**
- 3. Place to eat**



1. If you are a producer ...

If this address is different to the company address then please give full postal address including town, county and postcode:

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Please list your product range and choose up to five products and list all their ingredients, if applicable:

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Please give details of any ingredients if they are produced/ sourced either locally and/or regionally:

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Please give names & addresses of the source(s) of all these local and/or regional ingredients: (Please include full postal address including town, county and postcode)



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Please tell us (in no more than 200 words) about your products and why you think them special and worthy of becoming FoodLovers approved. Include specific merits, distinctive features and points of difference:

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Now fill out: **i) Primary Producer** (ie. grower or farmer) and/or **ii) Secondary Producer** (ie. cheese or chutney maker)

i: If you are a primary producer:

Please give brief details of your environmental standards:

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Are these independently accredited/inspected? If yes, please give details:

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If you raise livestock, please give brief details of any welfare standards you follow:

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Are these independently accredited/inspected? If yes, please give details:

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Please give details of any other schemes/standards/accreditations:

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If any third parties are involved in pre-production (i.e. you buy in seedlings or hatchlings etc) please supply their names and addresses with a brief description of their role(s):
(Please include full postal address including town, county and postcode)

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If you process your primary products to 'add value' proceed to ii.

If you send your primary products off-site to be turned into further products that you sell (ie. your meat is made into sausages or pies), please supply names and addresses of the third party with a brief description of their role(s) and the end products: (Please include full postal address including town, county and postcode)



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ii: If you are a secondary producer:

Please give brief details of the environmental standards employed by the producers of any produce you buy in:

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Are these independently accredited/inspected?

Yes No

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How do you ensure the quality, purity and traceability of your ingredients?

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Please give details of any schemes/standards/sourcing policy:

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If you buy in any animal products, give brief details of the welfare standards employed by the producers:

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Are your sources independently accredited/ inspected?

Yes

No

Please give details of any other schemes/standards/accreditations:

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2. If you are a place to buy

If this address is different to the company address then please give full postal address including town, county and postcode:



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Please select from the following list type of shop (tick as many as applicable):

- bakery brewery butchery cheesemonger
sweet and chocolate shop deli and grocery farm shop
fishmonger greengrocer health and whole food shop
ice cream counter tea and coffee merchants winery

other - please state below

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How do you source your products and do you have a particular sourcing policy?

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Are the products you stock described as any of the following: Freedom Food / free range / organic /seasonal / local / artisan?

Please give details:

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How many lines do you buy from FoodLovers approved sources?

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Please give a brief description of the ranges that you sell (i.e. cheese/ bread/ biscuits/ pickles):

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Give an approximate percentage of your products that are produced locally to you (i.e. within a 35 mile radius):

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Give an approximate percentage of your products that are produced regionally to you (a region could be North East / South West, etc):

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Do you sell any imported products? If yes, please give approximate numbers and details:

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Please give details of any products that are own-grown, own-produced or own-cooked with an approximate percentage in terms of turnover:

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Are you a member of the Guild of Fine Food Retailers?

Yes No

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Have you won any retail awards? If so, please give details:

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Please give names and addresses of up to five producers of local products, if applicable:
(Please include full postal address including town, county and postcode)



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Please tell us (in no more than 200 words) about your shop and why you think it is special and worthy of becoming FoodLovers approved (include specific merits, distinctive features, buying policy, community links, staff training and knowledge and points of difference):

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Please include photographs of the interior and exterior of your shop



3. If you are a place to eat ...



If this address is different to the company address then please give full postal address including town, county and postcode:

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Please select from the following list, the type of establishment:

- bar, inn or pub bistro or brasserie café
fish & chips food stall gastro pub
greasy spoon ice cream parlour restaurant
tea shop

other - please state below

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Please give a brief description of your menu (ensuring to mention seasonality where relevant) as well as produce of local distinctiveness, traditional and regional recipes:

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Please give details and an approximate percentage of your menu that is prepared from scratch in your kitchen:

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Please give details and an approximate percentage of produce on your menu that is grown and/or reared locally to you:

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Please give details and an approximate percentage of produce on your menu that is grown and/or reared regionally to you:



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Please give names & addresses of up to five producers and/or suppliers of these local/ regional products: (Please include full postal address including town, county and postcode)

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If applicable, give details (product and from where sourced) of what you buy in ready-made:

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Do you have a particular sourcing policy (i.e. Freedom Food / free range / organic / seasonal/ local only, etc) If yes please give details:

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How many lines do you buy from FoodLovers approved sources?

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Please tell us (in no more than 200 words) about your place to eat and why you think it is special and worthy of becoming FoodLovers approved (include specific merits, distinctive features and points of difference):

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- Please include:
- A copy of your menu
 - Photographs of your establishment – or a link to photographs on a website
 - Details of any local / national reviews or awards

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**Please return completed form with any requested additional material to:
Lucy Holburn. FoodLovers Standards, Unit 203 Buspace Studios, Conlan
Street, London W10 5AP**

**Any queries please call Lucy Holburn, Producer Co-ordinator, 0208 206 6111
or email lucy@foodloversbritain.com**