



QT Hotels and Resorts HACCP Program

9.1 Guidelines for Externally Sourced Food and Beverage Items

QT Hotels and Resorts have a HACCP Program. A key component of the QT Hotels and Resorts HACCP Program is that we know and control each and every supplier and the products that they supply to us, ensuring the safety of our guests and staff. We routinely check their food safety credentials and compliance with legal requirements.

As a guest of QT Hotels and Resorts, you and your guest's safety are vital to our ongoing success and the success of your event.

You have made a request to bring your own food and beverages onto our premises. As we do not know what you are bringing, where it is from and how old it is, there is an increased risk in allowing you to do this. We will therefore **only** allow to bring food and beverages, subject to the following conditions:

- ❑ We cannot be held responsible for the safety of any items that you bring into the QT Hotels and Resorts. If these items cause injury, illness or other conditions, you agree to fully indemnify the QT Hotels and Resorts for those items, including all claims, losses, liabilities, damages, costs, charges, fines, penalties and expenses suffered by you or your guests as a result of the items you have brought in. This includes:
 - Death or injury to persons, or loss of or damage to property resolution from the function;
 - Your failure to comply or procure compliance with any of these stated undertakings;
- ❑ Items considered Potentially Hazardous Foods must be delivered under temperature control. This means that they must be delivered in enclosed containers and be:
 - Under 5° C, or
 - Above 60° C, or
 - If intended to be frozen, is frozen solid and shows no signs of defrostingPotentially Hazardous Foods include foods that contain raw or cooked meat, raw or cooked seafood, raw or cooked poultry, raw or cooked eggs, dairy products, cooked rice, cooked pasta and/ or cooked pulses/ legumes;
- ❑ If purchased from an external supplier, the suppliers name must be provided and the product labeled and dated as per the requirements of the FSANZ Food Standards Code. The products supplied must comply with all legal requirements relating the supplied product;
- ❑ You must ensure that the supplier that you have purchased those products from has current and valid Public Liability insurance cover with a reputable insurer in an amount of at least AUD\$5,000.000 to meet all and any liabilities that may be incurred. If requested, you will need to provide a copy of this insurance;
- ❑ If the items that you are bringing in were made in a domestic kitchen, then the name of the person who made the product and the date made must be known;
- ❑ QT Hotels and Resorts will take a random sample from the items that you have brought in that will be kept onsite under the same storage conditions you have stated and will be externally micro tested (at your expense) by a NATA approved laboratory if a claim is made by a guest of yours against your function;
- ❑ You agree to these conditions and complete "Form 34: Externally Sourced Food Items".

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QT Hotels and Resorts reserves the right to either not accept or not serve the food and beverage items that you have provided, if we have any reason to believe that the safety and suitability of the products have been compromised.

You can be assured that if we are to handle or store your food products that they will be cared for and handled as per the documented procedures in the QT Hotels and Resorts HACCP Program. This includes:

- WP: 3: Ambient Storage;
- WP: 4: Cool Storage;
- WP: 5: Frozen Storage;
- WP: 7: Preparation;
- WP: 11: Serving;
- WP: 12: Transport;
- SP: 2: Personal Health and Hygiene;
- SP: 4: Cleaning and Sanitising;
- SP: 11: Allergen Controls.

Please contact the Executive Chef/Food and Beverage Manager on +61 2 6247 6244, if you have any queries or concerns, or wish to view the food handling controls referenced above.

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