

Republic of the Philippines Department of Agriculture

## BUREAU OF AGRICULTURE AND FISHERIES STANDARDS

"...ensuring consumers' safety and product quality, and contributing to environmental protection, worker's welfare, and enhanced market access."

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28 January 2021

## **MEMORANDUM**

TO

ALL BAFS EMPLOYEES

**FROM** 

OFFICE OF THE DIRECTOR

SUBJECT

BAFS FOOD SURVEY FORM

To ensure the quality of food being served during official meetings and other BAFS activities, the personnel-in-charge for the activity is hereby instructed to use the BAFS-QP-ADM-F13 (food and venue survey form) to be filled in by the participants.

All survey forms shall be submitted to the designated procurement assistant of each division within 3 days from the date of the activity. The procurement assistant will tabulate and analyze the form to determine whether the caterer meet the quality of the services required, specifically the food served. The analysis result shall be used as future procurement reference of the Bureau.

For strict compliance.

MYER G. MULA, Ph.D.

DI JAN 28 20M

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## BUREAU OF AGRICULTURE AND FISHERIES STANDARDS

**General Services**Quality Form

## FOOD AND VENUE SURVEY FORM

BAFS-QP-ADM-05-F13 Revision 1

Reference Number

Product/Service			·				
External Provider for Food and/or Venue	-		,				
End-user			<u> </u>				
INSTRUCTIONS: Plea	ase make ho	nest assessi	nent of the	activity based or	n the following	avocti	
OVERALL RATING:	Poor (1) = Meets only 1 or 2 out of 5 requirements Fair (2) = Meets 3 out of 5 requirements Satisfactory (3) = Meets requirements Very Satisfactory (4) = Exceeds requirements Excellent (5) = Exceeds requirements with additional service not listed in the requirements						
Particulars:  a. Food taste		Poor (1)	Fair (2)	Satisfactory (3)	Very Satisfactory (4)	Excellent (5)	
<ul> <li>b. Good combination of food items</li> <li>c. Food presentation and packaging</li> <li>d. Quality of venue (conducive venue for meetings, status of equipment, size of room)</li> <li>e. Flexibility of supplier (payment, logistics, scheduling)</li> <li>f. Responsiveness of assistance</li> <li>1. SUGGESTIONS FOR IMPROV</li> </ul>		MCNIT					
2. OTHER COMMENT		MENT:					
EVALUATOR'S SIGN.	ATURE OVE	ER PRINTEI	) NAME	DESIGNATI	ON DA	ATE	