

## Application Form

You are required to answer all questions.

### About your Company

Company Name

John's Pies

Company Address

Unit 6  
Pie Industrial Estate  
Pieville  
Lancashire  
PI3 7YY

Contact Name

John Smith

Email Address

sales@johnspies.com

Telephone Number

01772 823734

Have you ever visited a Booths Store?

Yes  No

### About your product

Is your product for Retail Sale? (for non retail and items for sale in our tea shops please log on to the following address nonretailsale@booths.co.uk)

Yes  No

Please specify whether your Product is

- Ambient Grocery  
 Licenced  
 Kiosk  
 Non-Food  
 Chilled Food  
 Frozen Food  
 Fresh Product

Please indicate the category of your product from the following list

(51) CABS SNACKS AND PIES

Please specify whether your Product is

Own-label  Branded  Both

Is your Product to be sold

Loose  Pre-packed

Are your products barcoded?

Yes  No

## Resources

- [Application Form](#)
- [Example Application Form](#)
- [FAQs](#)
- [Retail Ready Checklist](#)

Please give product name and brief details including recommended retail price

Lancashire Meat Pie, 200g, £1.25  
Lancashire Butter Pie, 200g, £1.25  
Lancashire Mince and Onion Pie, 200g, £1.25  
Lancashire Chicken and Mushroom Pie, 200g, £1.25

Tell us what is special about your Product/Brand

John's Pies is a well established brand with a proud tradition of manufacturing quality pies with provenance. All our pies are handmade and use local ingredients. We have recently won a taste award and our pies have been featured extensively in local press.

Do you currently have any products on sale in any of the major supermarkets?

Yes  No

If Yes please tick which of the following

- Waitrose  
 Marks & Spencer  
 Sainsbury's  
 Tesco  
 ASDA  
 Morrisons  
 Other

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#### Technical

Do you have a specification\* that includes a HACCP\* plan for the product/products you want to supply?

Yes  No

A specification is a document that describes the process and methods used for making your product.

#### What is HACCP?

HACCP stands for 'Hazard Analysis Critical Control Point'. It is an internationally recognized and recommended system of food safety management. It focuses on identifying the 'critical points' in a process where food safety problems (or 'hazards') could arise and putting steps in place to prevent things going wrong. This is sometimes referred to as 'controlling hazards'. Keeping records is also an important part of HACCP systems.

[www.food.gov.uk/foodindustry/regulation](http://www.food.gov.uk/foodindustry/regulation)

If No are you working towards a specification?

Yes  No

Have your premises been approved by the Environmental Health Dept.?

Yes  No

If No are you in discussion/consultation with the Environmental Health Dept.?

Yes  No

Are your premises where the product is produced certified by a 3rd party?

Yes  No

If Yes please indicate which

BRC  SALSA  ISO 22000

Do you have a Technical/Quality Manager?

Yes  No

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Please attach upto 4 supporting documents you feel relevant

(Word, Excel, PDF and JPG images are acceptable, each a maximum file size of 1000kb)

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