#### **Customer Complaints**

## Why are customer complaints important?

There are a number of reasons why taking notice of customer complaints can be important:

- 1. They are a good way of monitoring the quality of food you produce.
- 2. They help in assessing the quality of your suppliers.
- 3. By acting on complaints you can stop mistakes being repeated in future. It takes a long time to build up a good reputation, it's a lot quicker to get a bad one!
- 4. The Food Safety (General Food Hygiene) Regulations 1995 require proprietors of food businesses to identify potential food hazards, decide which of these hazards need to be controlled to ensure food safety and then put into place effective control and monitoring procedures to prevent the hazards causing harm to consumers. A system to monitor complaints will help to identify hazards which you will then be able to control in future.

### Why record customer complaints?

It clearly demonstrates that measures are in place to monitor your food safety hazard system even though written records are not necessarily a legal requirement.

#### What type of complaint should I record?

It is suggested you log all complaints relating to food you have sold, in particular, those involving:

- Physical contamination hair, glass, metal etc.
- Chemical contamination cleaning materials, pesticides etc.
- Bacterial contamination food poisoning, souring etc.
- Food sold outside of it's date code.

You may also decide to log complaints relating to customer

service or the premises themselves - don't be afraid to learn from how others see your service.

complaint2 rev1

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# How to complete the customer complaint records

Please see below and follow the easy to use step by step guide.



complaint4 rev1

Customer Complaint Record								
Complaint details				Nature of complaint	Product details	Action taken		
				(reason for	(packaging, date codes, manufacturer			
				dissatisfaction)	etc.)			
Date	5/5/96	Time	12.25p.m.	Meal cold	Sausage, chips and peas	Replacement meal given.		
Complainants name		Miss Take				Checked hot holding cabinet - not working correctly.		
Complainants address		Not given				Engineer called, repaired on 6/5/96.		
Received by		PRT						
Date	31/5/90	5 Time	9.45 am	Used plaster in	Manufacturer - Simon Pies Ltd	Meal replaced.		
Compl	lainants	Miss D.	Meaner	meat and potato pie	Date Code 1-6-96	Contacted supplier. Not first		

name	Miss D. Meaner	meat and potato pie	Date Code 1-0-90	complaint he has
			Packaging Code 11-45-ALS-96	
Complainants address	2, Somewhere St	Baked into pie filling.	Delivered by Simon's Pies on 30/5/96.	received.
	Fleetwood			Cancelled order and new supplier contacted.
Received by	PRT			

Date	10/6/96	Time	2.30 pm	Mr Jones claims he's	Mr Jones ate chicken and chips at about 12.15 on 8/6/96. Mrs Jones	Notified RBK&C Environmental Health Dept.
Complainants name		Sam & Ella Jones		suffering from food poisoning. Had	had cheese salad and has been OK.	They arranged to have Mr Jones tested and
Complainants address		1, Agar Avenue,		diarrhoea, vomiting, fever yesterday.		confirmed it was not food poisoning. Phew!
Receive	d by	DRF		-		