MGB METRO Group Buying HK Limited

FACTORY AUDIT Audit n°: CN1745GX00.00 Supplier: Supplier code: 24304 **BBQ MASTER HONG KONG** LIMITED Audited company Address: ZHEN HUA FA HOUSEHOLD MANUFACTURING LTD. 1 LEKOU INDUSTRIAL DEVELOPMENT ZONE, JIU JIANG, NANHAI DISTRICT, FOSHAN CITY, GUANGZHOU PROVINCE, CHINA 19/09/2006 Audit Date: MGB representative Yes □ No present: Objective: Supplier listing ☐ Initial assessment ☐ Pre-production ☐ Substandard average assessment delivery quality Achieved points 69 Max. points achievable 78 88.46 % Percentage A - Pass Conclusion B - Action required Re-audit recommended NO YES □ C - Fail Explanatory notes to assessment ACTION REQUIRED ON FAILURE CRITICAL QUESTION NO. # 3.1*.

Auditor GORDON CHUNG

Supplier's representative MR. GUAN JU PEI (GENERAL MANAGER)

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FACTORY AUDIT

Audit Nr.CN1745GX00.00

Date: 19/09/2006

Supplier : Company name BBQ MASTER HONG KONG LIMITED

Address ROOM 2003, 20/F, C.C. WU BUILDING,

302-308 HENNESSY ROAD, WANCHAI,

City HONG KONG

Country CHINA

Tel **852-25271125**

Fax **852-25270470**

E-mail SALES@BBQMASTER.COM

Contact person/

position

MR. RICHARD HO / WESLEY KONG

Manufacturing location:

Company name ZHEN HUA FA HOUSEHOLD MANUFACTURING LTD.

Address 1 LEKOU INDUSTRIAL DEVELOPMENT ZONE, JIU JIANG,

NANHAI DISTRICT, FOSHAN CITY, GUANGZHOU PROVINCE

City FOSHAN

Country CHINA

Tel **86-757-86587283**

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E-mail **zhenhuafa@21cn.com**

Contact person/

position GENERAL MANAGER

Product Type CHARCOAL BRIQUETS (120)

MR. GUAN JU PEI

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1. Company Structure Company's legal title 1.1. a. Incorporation b. Ltd c. Sole ownership d. Other form 1.2. Ownership a. Single ownership b. Partnership c. Private incorporation d. Public traded company e. Belonging to a Group 1.3. Establishment date in current legal form **SINCE 2002** Turnover in DM or US\$ 1.4. Last year: NO INFORMATION Year before: Year before: Turnover of last year per product type in DM/US\$ 1.5. **NO INFORMATION** b. C. d. 1.6. Type of product **CHARCOAL BRIQUETS** 1.7. Do branches or affiliate production locations exist with the same or other name's Yes ⊠ No If yes, name and location: Export rate in % 100% 1.8. Export destinations in percentage (total export is 100%) 1.9. NO INFORMATION b. C. d. 1.10. Current major customers Annual sales in DM/US\$ a. **DOLLAR GENERAL** b. KMART SAINSBURG'S C. TESCO d. **HOME BEST** e. f. **BMG**

(remarks)

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1. Company Structure

1.11.	Is sub-contracting used	☐ Yes
	If yes, number of sub-contractors:	⊠ No
1.11.1	Name of the main sub-contractors and since when do you work with these sub-contractors a. N/A b. c. d.	
1.12.	Countries of origin of sub-contractors a. N/A b. c. d.	
1.13.	Is assembly sub-contracted	Yes
1.13.	is assembly sub-contracted	□ Tes ⊠ No
		Z 140
1.14.	Percentage of the production made by sub-contractors	N/A
1.15.	Production capacity (product type has to be specified if facility produce more than one product) a. Units per line (per day) b. Units per day c. Units per month d. Units per year	
1.16.	Lead-time from sampling (order release) to production	15 Days
1.17.	Average lead-time of an order of 2'500 units from ordering to shipment (product type as per 1.15.)	4 Dave
1.17.	Average lead-time of an order of 2 500 drifts from ordering to snipment (product type as per 1.15.)	1 Days
1.18.	Average working hours per week	144 Hours
1.19.	Does shift operation occur	☐ Yes ☐ No
1.20.	If yes, how many shifts	3 Shifts
1.20.	If yes, now many smits	3 Shints
1.21.	Is the factory operated on piece-work (payment of worker is depending on production quantities	⊠ Yes
	achieved in a specified time frame defined by factory)	□ No
1.00	Total ampleus as welling for the featon.	400
1.22.	Total employees working for the factory	128
4.00	The the facility and an effective for the state of the st	NA.V.
1.23.	Is the factory set up vertically (from raw material to end product)	⊠ Yes □ No

(remarks)

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	isations	Achieved points	10		Answered with		
Asses	sment	Total points	11		Number "Critic	cal questions"	2
2.13.	Human Resources Ma	anager	Nai	me MS. LIA) LI YING	⊠ Ye	
2.12.	Accounts/Finance Ma	nager	Na	me MS. WU	KUN YI	⊠ Ye	
2.11.*	Export Manager include export docume	entation	Nai	me MS. GUA	AN YAN HONG	⊠ Ye	
2.10.	Logistics Manager		Na	me MR. QIN	NAI QIANG	⊠ Ye	es D
	Quality Assurance Ma	anagement reports to	Nai	me GENER	AL MANAGER		
2.9. *	Quality Assurance Ma	anager	Na	me MR. GUA	AN QUAN HUI	⊠ Ye □ No	
2.8.	In house sampling/de	sign department				⊠ Ye	
2.7.	Production Manager		Na	me MR. GUA	AN QUAN HUI	⊠ Ye	
2.6.	Technical Manager		Nai	me MR. GUA	AN QUAN HUI	⊠ Ye	
2.5.1	Purchase department a. N/A b. c. d.	.5	Pul	chasers nar	ie .		
2.5.	Do multiple purchase		D	Yes	□ No		
2.4.	Purchase Manager		Na	me MS LIN)	(IAO FANG	⊠ Ye □ No	
2.3.1	a. N/A b. c. d.		Sai	es represent	alive's name		
2.3.	Do multiple sales dep	artments exist	Sal	Yes	⊠ No ative's name		
2.2.	Sales Manager		Nai	me IN HK O	FICE	☐ Ye	
2.1.	General Manager		Nai	me MR GUA	N JU PEI	⊠ Ye □ No	
	ganisation						

(remarks)

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3. Administration

3.1.*	Can key staff in contact with customers communicate in English or German ALL RELATED DOCUMENTS WILL BE TRANSLATED INTO CHINESE BY HK OFFICE.	☐ Yes ☑ No
3.2.	Can factory assure that orders from one single customer are handled by one key staff member	
	only (merchandiser)	☐ No
3.3.*	Are orders registered, handled and filed chronologically	⊠ Yes □ No
3.4.	Are records available to document point 3.3.	⊠ Yes
		□ No
3.5.	Is a systematic order processing system in use	
		☐ No
3.6.	Is the confidential treatment of technical information of customers ensured	
		☐ No
3.7.	Is the communication equipment in use of acceptable operational level	⊠ Yes
		☐ No
3.8.	Is an internal system controlling the flow of documents, data and information in use	⊠ Yes
		□ No
3.9.*		M Vaa
3.9.	Is a systematic reporting procedure in use in case of any production complications	⊠ Yes □ No
3.9.1	In what manner and to whom	
0.0.1	Q.C. WILL DRAFT A Q.C. REPORT FOR MANAGERS.	
3.10.	Are records available to document point 3.9. + 3.9.1	
		☐ No
3.11.	Does a planning department exist which controls delivery dates	⊠ Yes
	•	☐ No
3.12.	Are written instructions available for the administration of export documentation, including lead	
	times and contact persons	☐ No

Assessment	Total points	12	Number "Critical questions"	3	
Administration	Achieved points	11	Answered with No	1	

(remarks)

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4. Qu	ality Assurance					
4.1.		ng a valid customer- or IS	SO 9000 cer	tification		Yes
	NO WRITTEN MATE	RIAL			⊠ N	10
4.1.1	If Yes : What kind of owhich areas are cover N/A		ed? What is	the expiry date of the certific	ation and	
4.2.	Does the company po	ossess a quality manual L AVAILABLE			⊠ Y □ M	
4.3.	Do internal quality ass	surance procedures exis	t for individu	al stages of production		
4.4.	Does the company ap		dures on pro	oduction equipment (mainter	nance plans	
4.5.*	Is documentation ava reports, inspection pla		control (in-lii	ne inspection reports, final ir	nspection \(\subseteq \)	
4.6.	Are such inspection re	eports regularly analysed	d and are co	rrective actions initiated whe	en necessary	
4.7.	Are subcontracted promaintained throughou	oductions controlled by that production according to	he quality as o standard p	surance team, is quality con rocedures		Yes No N/A
4.8.*	Are parts/material sup	opliers being assessed th	hrough audit	s or presentation of inspection	on reports	
4.9.	Do individual work ins	structions exist for the va	rious stages	of production		
4.10.	Does the company pr	ovide training for work pr	rocedures ar	nd production skills		
4.10.1	Are training records a NO WRITTEN MATE				□ Y	Yes No
4.11.	Is the QA responsible	authorised to stop produ	uction at any	time		Yes No
4.12.		omply with customers sparate internal documents)		requirements (e.g. separate		Yes No
4.13.*	Is external production	controlled by supplier's	own QC			Yes Vo V/A
4.13.1	Describe the type of c	control				
4.14.	Are special OC instru	ctions for external produc	ction availab	le and in use		Yes
7.14.	The special QC mstru	odona for external produc	Cuon availab	no and in use		No
Assess	sment	Total points	15	Number "Crit	tical questions"	3

Assessment	Total points	15	Number "Critical questions"	3
Quality Assurance	Achieved points	10	Answered with No	

(remarks)

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5. Co	ntrol Facilities	
5.1.*	Does the company maintain in house laboratory facilities and /or utilises nominated external laboratory facilities, qualified to ascertain product compliance with legal requirements.	Yes No N/A
5.1.1	Are required analysis executed by laboratories nominated by customer Yes	
5.2.	Is equipment available for incoming material control SCALE, WATER-CONTENT TESTER, ENERGY RELEASE MEASURING TOOLS.	⊠ Yes □ No
5.3.	Are records available to document the incoming material control	⊠ Yes □ No
5.4.	Are in-line inspections carried out at various production stages INLINE Q.C. CONDUCT RANDOM CHECKING AT EACH STAGE	⊠ Yes □ No
5.5.	Are records available to document point 5.4. F.Q.C. CONDUCT RANDOMLY FINAL CHECKING.	⊠ Yes □ No
5.6.	Are final inspections carried out	⊠ Yes □ No
5.7.*	Are records available to document point 5.6., is this documentation conclusive for the status of the quality. Is this documentation referenced to specific orders	⊠ Yes □ No
5.8.	Is the final inspection sufficient to ensure conformance with customer's requirements	⊠ Yes □ No
5.9.	Are inspectors provided with adequate training for their job	⊠ Yes □ No
5.9.1	Are training records available to document the statement under 5.9. WRITTEN MATERIAL AVAILABLE	⊠ Yes □ No
5.10.	Is it ensured that defective units are segregated and/or repaired at every production stage	⊠ Yes □ No
5.11.	Are records available to document point 5.10.	⊠ Yes □ No
5.12.	Is defective material appropriately identified to ensure that it is not dispatched with bulk	⊠ Yes

Assessment	Total points	14	Number "Critical questions"	2
Control Facilities	Achieved points	14	Answered with No	

Is the factory aware of legal requirements at the country of import that need to be adhered to

(remarks)

5.13.

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⊠ Yes □ No

6. Building and Facilities

	Size of production area in m ²	40000
	Size of office + administration area in m ²	16000
		800
	How many buildings/floors	1/1+1/1+2/3
	Number of staff in production	108
	Number of staff in management and administration	20
6.1.*	Is the plant layout generally suitable for the manufacturing of relevant products	⊠ Yes □ No
6.2.	Is maintenance of production facilities at acceptable level	⊠ Yes □ No
6.3.	Can the internal maintenance department provide quick and efficient trouble shooting	⊠ Yes □ No
6.4.*	Is maintenance of production equipment based on maintenance plans	⊠ Yes □ No
6.4.1*	Is maintenance of production equipment carried out periodically	⊠ Yes □ No
C F	Are suitable warehousing facilities available and see the view are readilized (and of view)	No-
6.5.	Are suitable warehousing facilities available and are they in a proper condition (orderly, clean, goods in stock have to be traceable, stock room needs to be lockable)	⊠ Yes □ No
6.6.	Are suitable loading docks/delivery areas available	⊠ Yes
0.0.	Are suitable loading docks/delivery areas available	□ No
67*		N Vaa
6.7.*	Is production carried out under a production schedule	⊠ Yes □ No
0.0	Do notati il nomini amana anta anta anta anta anta anta ant	N V
6.8.	Do safety/security arrangements appear suitable for prevention of accidents	⊠ Yes □ No
6.9.	Are all buildings/floors fitted with fire extinguishing equipment and First Aid Kits in workable	□Yes
0.9.	condition and suitable for the facility size NO SUFFICIENT FIRST-AID SUPPLIES PROVIDED.	⊠ No
0.40	An anagana with a vilable	N V
6.10.	Are emergency exits available	⊠ Yes □ No
6.11.	Is there suitable space between lines/work stations for a smooth emergency evacuation	⊠ Yes □ No
6.12.*	Are production areas and work stations appropriately clean	⊠ Yes □ No
6.40	Are quitable conitory facilities qualled relevant to the size of acception	N Va-
6.13.	Are suitable sanitary facilities available relevant to the size of operation	⊠ Yes □ No
0.44	In the feature of the december	[N
6.14.	Is the factory equipped for adequate packing /delivery methods relevant to the characteristics of the merchandise a. flat pack b. hanger c. pallets	⊠ Yes □ No

(remarks)

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6. Bu	ilding and Facilities	
6.15.	Condition of facility	☐ good ☑ sufficient ☐ poor
6.16.	Condition of production equipment	☐ good ☑ sufficient ☐ poor
6.17.	Light conditions in production area	☐ good ☑ sufficient ☐ poor
6.18.	Condition of electrical wiring and back-up systems POOR ELECTRICAL WIRING	☐ good ☐ sufficient ☑ poor
	FOR INFORMATION ONLY	
6.19.	Condition of heating and cooling systems	☐ good ☑ sufficient ☐ poor
6.20.	Are label and bar-code printer available	⊠ Yes □ No
6.21.	Are bar-code readers available	☐ Yes ☐ No ☑ N/A
6.22.	Age of machinery	□ new □ 5-10 years □ over 10 years
6.22.1	Type and number of machinery CONVEYON BELT 2 BLENDER 8 COAL SORTING EQUIPMENT 2 BRIQUETS FORMING M/C 3 WOOL CRACKER 6 OVEN 13 HEAT SEALED M/C 2 NEEDLE STITCHING M/C 2	
6.23.	How is production site connected to traffic facilities	Railroad Motorway Urban area
6.24.	Planed improvements, efforts for the future N/A	

Assessment	Total points	19	Number "Critical questions"	5
Building and Facilities	Achieved points	17	Answered with No	

(remarks)

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7. Env	vironment						
7.1.*	Is the facility in comp	liance with all applicable en	vironmen	tal laws		⊠ Ye	
	When was the last er	nvironmental audit by federa	l control	authorities		N/A	
7.2.	Has the facility ever I	peen subjected to an enviror	nmental/e	fficiency eval	uation of its operation	☐ Ye	
7.3.		st air purified before release IR FROM OVEN IS NOT PU				☐ Ye)
7.4.		st air analysed for hazardou R ANALYSIS REPORT FOR			TANCES.	☐ Ye)
7.5.	Is the plant connecte	d to a public water purification	on plant			⊠ Ye	
7.6.	Does the company m	naintain emergency planning	for envir	onmental inci	idents	⊠ Ye)
7.7.	Does the company h	ave an environment delegat	e/respon	sible		⊠ Ye	
7.8.	Does the company mand energy use	naintain programs targeting a	avoidance	e of waste, re	duction of raw material	⊠ Ye	
7.9.	Are all employees wh	no are handling dangerous s	ubstance	es appropriate	ly trained	⊠ Ye)
7.10.*	Does the company provide protective facilities, protective clothing, etc. FACE MASKS / GLOVES ARE PROVIDED FOR ALL WORKERS. □ No □ N/A						
Assess	sment	Total points	10		Number "Critical question	ons"	2

Assessment Total points 10 Number "Critical questions" 2
Environmental Protection Achieved points 7 Answered with No

(remarks)

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Results

Summary - Assessment				
Sections - Assessment Subjects	Minimum Achievable Points	Maximum Achievable Points	Actual Achieved Points	NO at Critical Questions
1. Company Structure	-	-		
2. Organisation	8	11	10	
3. Administration	9	12	11	1
4. Quality Assurance	11-3	15 -3	10	
5. Control Facilities	10	14	14	
6. Building and Facilities	14	19	17	
7. Environmental Protection	6	10	7	
	Total Number of Points Achieved Maximum Achievable Achieved Percentage of Max.		69	1
			81 -3 = 78	
			88.46%	

- 1. In each section the minimum number of points must be achieved, if not the audit is rated **B Action required.**
- 2. The achieved percentage shall not fall below 70% of the maximal reachable points, otherwise the audit is rated as C FAIL
- 3. Questions marked with an asterisk * are critical questions. Should any of these be answered with No, immediate corrective action is required. The audit will be rated as **B Action required**, regardless of the number of achieved points or percentage rating.
- 4. Questions which are assessed as NA = Not applicable, reduce the maximum and minimum achievable points in this section accordingly.

To be filled out by the auditor:

Departure place (base or place of audit):	NANHAI
Next destination:	HONG KONG
Audit start at:	1200
Audit finished at:	1730
Time for travelling there:	3.5 Hours
Time for travelling to next destination:	4.5 Hours
Time of audit:	4 Hours
Total audit- and travelling time:	12 Hours

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