



## **FOOD SAFETY POLICY STATEMENT**

This Policy has been developed to ensure compliance with the Food Safety Modernization Act.

The company is committed to the following:

- Comply with the requirements of FSSC 22000 V5 and continually improve the effectiveness of the Food Safety Management System
- Food Safety objectives are set annually, communicated throughout the organization and reviewed for effectiveness.
- To ensure applicable food safety requirements including statutory and regulatory requirements and mutually agreed customer requirements related to food safety.
- Implementing the principles of HACCP, identifying any potential food hazards within the business operation and implementing effective control and monitoring procedures at those points deemed critical to food safety.
- Establishing and following operating procedures and guidelines that minimize the risk to food safety.
- Providing a comprehensive training plan for all food/feed handlers, supervisors and managers to ensure competency.
- Monitoring standards of compliance with this policy and promoting standards of excellence in the design and maintenance of premises and equipment review of systems and procedures to enable continuous improvement.
- None of the above can be achieved without the full cooperation of all employees and consequently it is important that everyone understands the vital role they have to play.

Authorization: Chief Executive Officer

January 23<sup>rd</sup> 2020