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**Identifying Statutory & Regulatory Requirements**

**1. Introduction**

This document outlines the process employed by [Company Name] to identify and comply with all relevant statutory and regulatory requirements pertaining to the manufacture of food products (NIC Code: 10101). Maintaining compliance is paramount for ensuring product safety, protecting consumer health, and avoiding legal penalties.

**2. Identification of Applicable Regulations**

We employ a systematic approach to identify relevant legislation, using the following resources:

* Government Websites: We regularly review the websites of relevant governmental agencies at local, regional, and national levels. This includes agencies responsible for food safety, environmental protection, labor laws, and occupational health and safety.
* Industry Associations: Membership in relevant industry associations provides access to updates on regulations and best practices.
* Legal Counsel: We consult with legal experts to ensure that our interpretation of regulations is accurate and our compliance programs are comprehensive.
* Subscription Services: We subscribe to specialized information services that provide up-to-date information on regulatory changes.

**3. Regulatory Compliance Program**

**Our compliance program encompasses:**

* Documentation: A centralized system maintains all relevant regulations and their interpretation, along with evidence of compliance.
* Training: Employees are trained on relevant regulations and their implications for their daily work.
* Audits: Regular internal and external audits verify compliance with all identified regulations.
* Record Keeping: Detailed records are kept to demonstrate compliance with all applicable regulations.
* Continuous Monitoring: Regulations are continuously monitored for updates and changes, with prompt implementation of any necessary adjustments.

**4. Specific Regulatory Areas**

**Our regulatory compliance program addresses the following key areas:**

* Food Safety: Compliance with regulations related to food safety, hygiene, and allergen control (e.g., HACCP, GMP).
* Environmental Regulations: Compliance with regulations related to wastewater discharge, waste management, and energy consumption.
* Occupational Health and Safety: Compliance with regulations related to worker safety, training, and risk management.
* Labeling and Packaging: Compliance with regulations related to product labeling, packaging materials, and traceability.

**5. Legal and Enforcement**

Failure to comply with statutory and regulatory requirements can result in significant penalties, including fines, legal action, and reputational damage. We maintain a proactive approach to regulatory compliance to mitigate these risks.

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