

ABC		Doc.No. ABC/PR/11
TITLE	FOOD SAFETY CULTURE PROCEDURE	ISSUE NO : 1.0 REVISION NO.: 00
		Issue Date: 01 Sep. 2022

1.0 PURPOSE

- To define a system to establish and maintain a robust food safety culture throughout the organization.

2.0 SCOPE

- It applies to shared values, beliefs and behaviour towards food safety of all employees and other stake holders in the food chain.

3.0 DEFINITION

- Shared values, beliefs and norms that affect mind set and behaviour towards food safety in, across and throughout the organization.

4.0 Responsibility

- Top Management, Sr.Managers, TS Team, Supervisors, workers and other stake holders.

5.0 Procedure

- Top management along with the food safety team determines the activities that are required to be implemented in the organization on annual basis. (Food safety Culture Plan).

- The elements of food safety culture plan include:

* Communication,

* Training,

* Feedback from employees and

* Performance measurement on food safety related activities.

- The food safety culture plan will be implemented as specified in the effectiveness is verified/reviewed periodically (once in a year) and updated as necessary.
- Evidences of implementation of the elements of food safety culture are retained by the HODs/ FSTL as applicable.

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6.0 REFERENCES

- Food safety Culture Plan
- Guidance document: Food safety culture.

7.0 RECORDS

1. Minutes of meeting
2. Training records
3. Videos/Posters of Food Safety culture
4. Food safety culture questionnaire and its evaluation report.