ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

Food Safety Policy

Document Number:	**FSP-001**
Version:	**1.0**
Date:	**August 02, 2025**
Department:	**Quality Assurance**
Prepared By:	**Quality Manager**
Approved By:	**General Manager**

1. POLICY STATEMENT

Our organization is committed to providing safe, high-quality food products that meet or exceed customer expectations and regulatory requirements. We recognize that food safety is fundamental to our business success and customer satisfaction.

This Food Safety Policy demonstrates our commitment to:

• Ensuring food safety throughout our entire food chain

• Complying with all applicable food safety regulations and standards

• Continuously improving our food safety management system

• Providing adequate resources for food safety initiatives

• Training and developing our employees in food safety practices

• Maintaining effective communication with stakeholders

2. SCOPE

This policy applies to all activities, processes, and personnel involved in the production, handling, storage, and distribution of food products within our organization. It covers all departments and locations where food safety activities are conducted.

3. RESPONSIBILITIES

• **Top Management:** Provide leadership, resources, and commitment to food safety

• **Quality Manager:** Oversee the implementation and maintenance of the FSMS

• **Production Manager:** Ensure food safety in production processes

• **All Employees:** Follow food safety procedures and report concerns

4. HACCP PRINCIPLES

Our organization implements the seven HACCP principles to ensure food safety:

1. **Hazard Analysis:** Identify and assess food safety hazards

2. **Critical Control Points:** Determine points where control is essential

3. **Critical Limits:** Establish criteria for each CCP

4. **Monitoring Procedures:** Implement systematic monitoring of CCPs

5. **Corrective Actions:** Establish actions when monitoring indicates deviation

6. **Verification Procedures:** Confirm the HACCP system is working effectively

7. **Documentation:** Maintain records of all HACCP activities

5. PREREQUISITE PROGRAMS

The following prerequisite programs are established to support our HACCP system:

• **Good Manufacturing Practices (GMP)**

• **Sanitation Standard Operating Procedures (SSOP)**

• **Personal Hygiene Programs**

• **Pest Control Programs**

• **Supplier Management**

• **Training and Education**

• **Equipment Maintenance**

• **Waste Management**

6. CONTINUOUS IMPROVEMENT

We are committed to continuous improvement of our food safety management system through:

• Regular internal audits and management reviews

• Customer feedback and complaint analysis

• Employee suggestions and involvement

• Industry best practices and technological advances

• Regulatory updates and compliance monitoring

AUTHORIZATION

This Food Safety Policy has been approved by top management and is effective immediately. All employees are required to understand and comply with this policy.

_____   _____

Quality Manager   General Manager

Date: 08/02/2025   Date: 08/02/2025