

FOOD SAFETY MANAGEMENT SYSTEM					
FOOD SAFETY POLICY					
AUTHOR: HENWIL CHICKENS FOOD SAFETY TEAM	APPROVED BY: FOOD SAFETY TEAM	DOC REF: Food Safety Policy	EFF. DATE: JANUARY 2020	REV: 00	PAGE: 1 OF 2



## FOOD SAFETY POLICY

**HENWIL CHICKENS** produce and process poultry and poultry products. At **HENWIL CHICKENS** Food Safety and High Standard of Quality are non-negotiable, only technology and equipment of world class are employed to produce the best Frozen and Fresh chicken.

The Food Safety Management System complies with FSSC 22000 Version 5 (ISO 22000: 2018) requirements and the scope of the system.

**HEWNWIL CHICKENS** commits to comply with the requirements of the FSSC 22000 Version 5 (ISO 22000: 2018), ISO/TS 22002-1:2009, HALAAL Certification, Department of Agriculture, Hygiene Assessment System (HAS), Legal Compliance Audits, Export License, mutually agreed customer requirements, all relevant regulatory and statutory requirements and establishing, maintaining, documenting & improving a Food Safety Management System while embracing the following principles:

- **Customer Focus** –satisfying our customers with frozen and chilled poultry products that consistently conform to agreed specifications.
- **Leadership** – setting and reviewing the objectives and implementing an effective Food Safety Management System.
- **Participation of people** – actively encouraging and supporting the involvement of people at all levels, working together to continuously improve the Food Safety Management System and ensuring that all personnel are competent with regards to Food Safety.
- **Continuous Improvement and Innovation** – continuously improving the FSMS and innovating to exceed market expectations of the food safety system.
- **Supplier Partnering** –establishing mutually beneficial, long term partnerships with suppliers.
- **Interactive Communication** – ensuring effective channels of communications within the organization and also with all stakeholders such as suppliers, customers and service providers.
- **Systems Approach** – implementing and maintaining a documented Food Safety Management System.

FOOD SAFETY MANAGEMENT SYSTEM					
FOOD SAFETY POLICY					
AUTHOR: HENWIL CHICKENS FOOD SAFETY TEAM	APPROVED BY: FOOD SAFETY TEAM	DOC REF: Food Safety Policy	EFF. DATE: JANUARY 2020	REV: 00	PAGE: 2 OF 2



- **Factual approach to decision making** – the identification of hazards, the assessment of risks and where appropriate taking reasonable steps to control, minimize or eliminate those risks on an ongoing basis.

The Food Safety Policy shall be reviewed at least annually for continued suitability, relevance and effectiveness in the food safety management review meeting. It is communicated through training and is displayed in strategic places throughout the whole facility.

Signed: *[Signature]* ..... Date: *30 Sept 2020* .....

General Manager

Signed: *[Signature]* ..... Date: *30 Sept 2020* .....

Chief Executive Officer