

# Quality Food Safety Policy Statement

Fine Image, its directors and management team recognise the importance of ensuring that food is not placed at risk, either during preparation or during its manufacture. It acknowledges that food safety is a business function that must continually develop and adapt to change. Food safety is the collective responsibility of everyone within the organisation and not solely a function of management.

A positive food safety culture will be encouraged within the organisation and will be actively supported by senior management. Fine Image is committed to conducting its business taking all responsible precautions and ensuring due diligence is exercised to protect and preserve the human food chain at all stages of involvement.

The Fine Image approach to food safety will be based on the internationally recognised Hazard Analysis Critical Control Point (HACCP) system which involves the identification of hazards, determination of critical control points and identification, and implementation, of effective control and monitoring measures.

1. To comply with the requirements of all relevant food legislation and approved codes of practice.
2. To implement the principles of HACCP as appropriate at food handling locations, clearly setting out the appropriate control and monitoring measures to be exercised to safeguard the food chain.
3. To provide adequate competent supervision and management and adequately train and induct all levels of worker to the extent that their job function demands in respect of food hygiene legislation.
4. To provide documented systems and procedures to provide compliance with the requirements of this policy and to keep and maintain records of all corrective actions and assessments conducted.
5. To provide documented systems and procedures for Allergen control and testing.
6. To take into account food hygiene and food safety when planning new developments or systems of work.
7. To commit to the development and maintenance of appropriate systems and controls in conjunction with interested third parties, and ensure these are adequately communicated to all Allied Foods workers in the food chain.
8. To ensure waste food products are disposed of safely, and correctly removed from the food chain where this is required by law.
9. To develop new and innovative methods or systems to improve due diligence and reduce the risks where appropriate and to take all reasonable steps to ensure this policy is adhered to by all workers and its agents, and other persons who are on the premises

Signed by: Nittaya Charee  
Managing Director



Endorsed by: Detmar Zeugfang  
Director



Endorsed by: Peter Ferdinand  
Director

