



Food Safety Management Policy

The management including the Top Management of **RBL Foods (PTY) Ltd**, is committed to provide safe and quality end products to our customer. The Company has expanded its management system to include FSSC 22000 and its additional requirements along with Customer requirements The Company shall:

- Identify, review and update information related to internal and external issues that are relevant to the FSMS
- Ensure full implementation of this food safety policy to all levels within the organization and ensure availability to relevant interested parties as appropriate. Implementation will be done through established internal and external communication channels.
- Ensure that all food safety procedures and processes are implemented to purchase, handle, process and dispatch materials without the introduction (inherent or introduced) of food safety hazards through the incorporation of the relevant legislative and customer specific food safety requirements into our operational processes.
- Supply the necessary resources, including human and financial, required for the implementation of Customer requirements, FSSC 22000 and its additional requirements, International Standard and related National Standards (SANS) in support of the development and maintenance of our food safety management system.
- Supply all the necessary training and skills development programs to ensure our employees are competent to perform their tasks accurately and in a hygienic manner.
- Communicate our identified food safety hazards and its related consequences to our staff, suppliers and customer in order to ensure that our products are handled and used according to its intended use, therefore participate in the supply of safe food throughout the food chain relevant to our customer base.
- Ensure the development of a successful food safety culture throughout our operation by following safe food working practices and procedures developed through effective hazard analysis, training and experience.
- Continually improve our management system through the analysis of data collected through the operational processes and management review meetings.
- Ensure the continual review and updating of this food safety policy and its related food safety objectives to ensure continued suitability, particularly when changes to relevant legislation, internal processes or food safety and quality knowledge occur.