



FOOD SAFETY POLICY

At Blue Lake Dairy Group, our goal is to provide high quality and safe food product every time. We consider food safety as fundamental to our on-going business.

Everyone within in Blue Lake Dairy Group has the collective responsibility of food safety and has an obligation to safeguard each other, our customers and the consumers.

To ensure best practice Blue Lake Dairy Group has established the Hazard Analysis Critical Control Point (HACCP) System and ISO22000 Food Safety Management System.

The primary goal of Food Safety Policy is to minimise the risk of contamination from harmful bacteria, chemicals, allergens and foreign body. To achieve this, we:

- Perform regular identification of hazards, determination of critical control points;
- Timely implementation of effective controls and monitoring measures;
- Conform with the regulatory requirements and the agreed customer requirements;
- Employ the competent staff, reliable contractors and source the reputable suppliers;
- Ensure all employees comply with all company Food Safety Policies and Procedures;
- Provide our staff with adequate food safety information, training, procedures, and equipment to carry out their job in a hygienic and professional manner;
- Promote and enforce personal hygiene and cleanliness to our staff, contractors, suppliers and visitors;
- Empower the Quality Team to effectively monitor the performance during the production in order to proactively control any potentially undesirable situations;
- Maintain traceability through the system and to react rapidly in case of non-compliance;
- Communicate, implement and maintain this policy at all levels of the company.

Objectives

- To complete food safety induction training for new employees before job commencement;
- To protect consumers adequately from illness or injury by ensuring we maintain no non-compliance of product;
- To achieve customer satisfaction by ensuring all orders are produced and dispatched on time and in full;
- To pass regulatory audits with zero major non-conformances.

This policy and the objectives will be reviewed, and if necessary revised, annually to keep up to date.

Director: _____

Date: _____