



## MANAGEMENT COMMITMENT

**Purpose:** To define management's commitment to compliance with Dairy Authority of South Australia's requirements and all regulatory requirements of the Export Control (Milk and Milk Products) Orders 2005.

**Scope:** This covers all food processes carried out on these premises from receipt of raw materials through to despatch of finished goods. It covers all processes, storage, handling and product development performed for export and domestic markets.

### Occupier's Commitment

The Directors of Blue Lake Dairy Group also commit to ensuring that all products processed for domestic or export use as food by this establishment:

1. Are fit for human consumption;
2. That milk and milk products for sale as food have a complete and accurate trade description and their integrity is assured;
3. That milk and milk products for export as food meet importing country requirements;
4. That milk and milk products for export as food are accurately identified and there can be effective traceability and recall if required;
5. The accuracy of any statement made in relation to the condition and preparation of milk and milk products for export as food;
6. That an accurate assessment can be made as to whether the objectives specified in sub-order 3.1 and paragraph 3.2 (a) are met; and
7. That an accurate assessment can be made as to whether the requirements of the "Act" and these Orders are met.

### Management Practices

We ensure that products comply with all legislative and regulatory requirements of:

- The Export Control (Milk and Milk Products) Orders 2005;
- Export Control Act 1982;
- The Food Standards Code;
- South Australian Food Act 2001;
- Trade Practices Act 1974; and
- Any Importing Country requirements as outlined on the MiCoR database.

Blue Lake Dairy Group's commitment to compliance and continuous improvement is clearly demonstrated through:

1. Maintaining management commitment to the Quality Policy and The Food Safety System;
2. Displaying copies of this commitment where staff and visitors can see it;
3. Maintain certified Food Safety and Food Quality programs based on HACCP risk assessments;
4. Providing our customers with products that consistently meets their needs and expectations;
5. Review all elements of the Food Safety and Food Quality system over a twelve (12) month period;
6. Manufacture products to define specifications;
7. Empower staff to act on the discovery of non-conforming products or processes;
8. Training of staff and contractors suited to their level of responsibility and access;
9. Dedicate resources in the form of personnel, time and equipment to ensure safety and quality objectives are achieved;
10. Maintenance of Export Accreditation through an Approved Arrangement as defined under the Export Control (Milk and Milk Products) Orders 2005;
11. Maintenance of our Dairy License through the State Dairy Authority; and
12. Customers or regulatory bodies (such as the Department of Agriculture or Dairy Authority of South Australia) are notified of any significant changes that may affect the risks associated with manufacture and/or distribution of Blue Lake Dairy Group's products.

Director: \_\_\_\_\_

Date: \_\_\_\_\_