



# JMM MEAT PROCESSING L.L.C - Food Safety Policy Statement

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## JMM Meat Processing LLC is committed to

Implementing a Food Safety Management System with an aim to Procure, Produce and Supply-**Safe, Legal, Authentic and Quality** food products that meets customers' satisfactions & regulatory requirements.

1. Comply with legal obligations and to protect the consumers with consistent **Safe, Legal, Authentic and Quality** food products through the application of good manufacturing practices and **HACCP** principles.
2. Ensuring all employees involved in food handling receive appropriate and adequate training to **Procure, Produce and Supply-Safe, Legal, Authentic and Quality**
3. Ensuring that both internal and external communications are fully addressed to **Procure, Produce and Supply-Safe, Legal, Authentic and Quality**

### The food business operators ensure that:

1. Only raw materials from Approved, Reliable, Halal approved (where applicable) sources or certified suppliers are used in food production.
2. Product composition must not be modified without approval from top management.
3. All critical control processes are under control.
4. Outsourcing of products and/or services complies with expected or predetermined requirements.
5. All personnel are committed to the food safety management program to ensure **Safe, Legal, Authentic and Quality food production**.
6. Restricted known food additives or allergens when used in food must be declared.
7. Foods are hygienically handled and supplied in a suitable manner to safeguard consumers' safety and health.

### Business performance is attained through the continual improvements of:

- Operational efficiency and customer satisfaction
- Assurance of **Safe, legal, authentic and quality** food products production processes
- Assurance of **Safe, legal, authentic and quality** products manufactured within the premises are safe for consumption
- Product rework & Utilization.

### The Company requires its employees to commit to food safety:

As an employee, it is your responsibility to:

- ❑ Observe all food safety regulations and procedures.
- ❑ Observe personnel hygiene standards and requirements laid down in the Code of Hygiene Practices.
- ❑ Act in a manner of which does not endanger yourself, your work mates, the public and the environment.
- ❑ Whenever required, protect the food safety management system.

**Rajan J.S**

Managing Director.