

KROGAB UK LIMITED – HACCP POLICY STATEMENT

We have carefully formulated a **HACCP Analysis** which looks at our approach to the handling of our beverages that we sell and focuses on promoting good hygiene practices. HACCP means Hazard Analysis Critical Control Points and the process for which we go through in analyzing our systems in terms of how we purchase, how we deliver, how we store and how we look after our beverages and is there to promote good food safety and **where there are hazards we apply and monitor appropriate control measures at critical points to safety.**

We have a set staff structure within our business which shows the key responsibilities and reporting lines and this is documented. All personnel have job descriptions.

All suppliers of food or drink products are vetted so that we can help ensure that our drink products are being made in a food safe environment. Likewise, we ensure that the transport company delivering the product uses clean, vermin-free vehicles.

When deliveries are accepted we check for visible signs of tampering or contamination as well as date codes and quantities. Contaminated products are rejected and there is a set procedure for this.

Our products are stored in a proper environment and likewise deliver them to the customer in a clean and safe way and ensure that the best before dates are not expired.

To help us all we have set up a number of small training modules that cover off the following areas:

- a) The HACCP system, in particular the Critical Control Points and what action and monitoring procedures are taken
- b) Quality Control Guidelines
- c) Product Complaint Operation
- d) Product Recall Operation
- e) Supplier Audit Operation
- f) Warehouse Code of Practice
- g) Manual Handling
- h) Cleaning & Personal Hygiene

We look at each employee's responsibility and identify what training they require in order to help them in their work and provide the standards that are set out in the **Quality Control** brief that we have laid down for ourselves.

Finally we monitor the whole aspect of quality on a six monthly basis and we carry out audits in a whole range of areas. The objective is that we continue to provide good working practices and food safety.

It is the company policy of Krogab UK Limited to provide a food safe and legal product.