

# HEALTH & FOOD POLICY STATEMENT

## GOOD MANUFACTURING PRACTICES



SUBJECT	FOOD QUALITY POLICY STATEMENT
Purpose	To ensure that all food prepared is safe for human consumption, nutritionally adequate and of a superior quality and to show compliance with applicable food safety regulations and national standards
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To	All Unit Management and Staff
Date Reviewed	September 2019
Effective Date	1 October 2019
Date to be Revised	September 2020
Issue No	001
Approved By	Furaha Management

### POLICY

Furaha Sarl and its employees are committed to providing food that is safe, wholesome, nutritious and of an excellent quality that meets the expectations and nutritional requirements of our clients and customers.

### OUR COMMITMENT

Since we are committed to providing safe, wholesome, nutritious food of an excellent quality to our customers, all processes of food production and the premises where food is handled will be operated in such a way that the best possible hygiene standards are maintained at all times. This will be achieved through regular self-managed audits and the implementation of systems that are progressive, sustainable and measurable. In planning and preparation of meals the nutritional value of food will be considered at all times to ensure the correct balance of nutrients.

### THE OBJECTIVE

To ensure that all food prepared is safe for human consumption and to show compliance with applicable food safety regulations and international standards and company documents as follows:

- ISO 2200:2018.
- HACCP.
- International Food Safety Act 1990 Consumer Protection Act (Act No. 68 of 2008).

Food Safety standards and procedures are being reviewed as and when required or at least annually in accordance with the respective legislative requirements, to ensure that they are up to date. The GMP manual is approved by the Management of Furaha Sarl before being issued. In this way we can meet the expectations of our clients and customers and thereby demonstrate that all reasonable precautions are taken and due diligence is exercised during food preparation.

  
CEO: G Messiou

15/09/2019  
Date