


<b>MASTER DOCUMENT</b>			
	<b>NATURE'S CHOICE</b> <b>Food Safety Management System</b>	<b>Document No:</b>	<b>FS02</b>
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<b>Document Name:</b>	<b>Food Safety Policy</b>		
<b>Authorized by:</b>	Manufacturing Director		Page 1 of 2

## Food Safety Policy

Nature's Choice is a food processing, packaging and handling facility which focuses on the sale and distribution of health foods. The management is committed to the planning, implementation, maintenance, review and continuous improvement of our Food Safety Management System, which is based on the FSSC 22000 (TS/ISO2002-1, ISO 22000 and FSSC additional Requirements), Codex Alimentarius, SANS 10156, SANS 10049, GFSI v2020, R638 and customer, legislative and sector specific regulatory requirements.

Nature's Choice strives to maintain a zero- defect attitude and culture, striving to always provide its customers with safe products which are consistent in high quality. In support of these values we will ensure that the necessary training, human and monetary resources are available to consistently deliver excellent quality products, which comply with local and relevant international Food Safety legislation and meet customer specifications and expectations. The food safety policy shall be reviewed at least annually for continued suitability, relevance and effectiveness in the food safety management review meeting. It is communicated through training and is displayed in strategic places throughout the organization.

We aim to achieve our goals through our commitment to the following objectives:

### **Customer Focus**

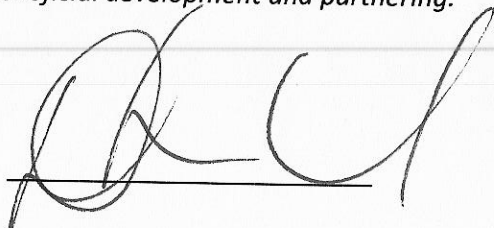
- i. *Customers are our lifeblood. Meeting and exceeding their needs constitute our primary objective.*
- ii. *Satisfying our customers with products that consistently conform to agreed specifications.*
- iii. *Ensuring that we understand current and future customer needs.*

### **Involvement of Our People**

- iv. *We will involve all people, enabling ownership, accountability and responsibility. We will continually develop our staff as we recognize their value in our business.*
- v. *Ensuring that full involvement of all staff in the success of the organisation is achieved.*
- vi. *Ensuring people's knowledge and skills are developed to meet their own, and the organisation's goals.*
- vii. *Ensuring all members of staff understand their responsibilities for quality, legality and food safety*

### **Maintenance of the food safety program**

- viii. *Ensuring that all key processes, and associated resources, are effectively managed and maintained.*
- ix. *Operating a Food Safety Management System in line with the regulatory requirements and FSSC 22000.*  
*Mutually Beneficial Supplier Relationships*
- x. *Our suppliers constitute a critical element in our ability to satisfy market needs and our approach is one of mutually beneficial development and partnering.*



Daniel Lombard (CEO)

13/10/2020  
Date