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DOCUMENT TITLE : Food Safety & Quality Policy

Food Safety & Quality Policy

Purpose

The purpose of this document is to:

- Outline the Food Safety and Quality Policy of Glenroy Bakery.

Scope

This policy covers all processes and procedures as prescribed in the Quality Assurance Systems encompassing the Glenroy Bakery site.

References

- Victorian Food Act 1984
- CODEX Alimentarius Alinorm: 2003/13A (HACCP)
- Spotless Food Safety Standard for Suppliers

The Policy

1. Glenroy Bakery takes great care in the manufacture of our range of baked products.
2. We take great pride in gaining customer satisfaction. It is our policy to implement suitable and effective systems and programs to ensure consistent high quality and safe products are produced for our customers.
3. To achieve this we have implemented a Food Safety and Quality Program incorporating HACCP (Hazard Analysis Critical Control Point).
4. Glenroy Bakery maintains their Food Safety Program and the premises in accordance with Legislative requirements as described in the FSANZ Food Standards Code, Food Act, ACCC Legislation and trade measurement legislation.
5. The program is managed and maintained by Glenroy Bakery and is externally audited to the requirements of the Food Act, HACCP and Spotless Food Safety Standard for Suppliers.
6. To ensure that all products made and delivered by Glenroy Bakery are safe and of the best quality, a food safety and quality program has been applied that uses HACCP techniques to ensure that potential hazards during the process are recognised and controlled. The principles of GMP (Good Manufacturing Practices) are also used to ensure high levels of hygiene and housekeeping are maintained. These procedures are detailed in the Food Safety and Quality Manual.
7. We are seeking to continuously improve our operation through training our employees and by reviewing our systems and procedures.
8. The directors, management and staff of Glenroy Bakery fully support the Food Safety and Quality Program (including HACCP Plans) and associated procedures and are committed to continuous improvement to ensure ongoing food safety and quality.

G. Cristiano

Giuseppe Cristiano
Managing Director

Date: _____

9-10-14