

	<b>HACCP OPERATIONAL MANUAL</b>	<b>EFFECTIVE DATE :</b> April 2007			
		<b>WRITTEN BY :</b> GHP QUALITY CONSULTANTS			
	<b>AL KHAYAM BAKERY &amp; SWEETS LLC</b> P. O. BOX: 20786 DUBAI, UNITED ARAB EMIRATES.	<b>AUTHORISED BY :</b> MR. MOHAMMED YOUSUF			
	<b>REF. NO :</b> AKB/HACCP/GEN/04  <b>PAGE NO :</b> 04	<table> <tr> <td><b>SIGNATURE</b></td> <td><b>DATE</b></td> </tr> <tr> <td>_____</td> <td>_____</td> </tr> </table>	<b>SIGNATURE</b>	<b>DATE</b>	_____
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#### **4. HACCP POLICY**

- 4.1 To comply with “The HACCP Regulations”, we, the ‘Al Khayam group’ have taken maximum precautions to attain “SAFE / HAZARD FREE PRODUCTS”.
- 4.2 Strict quality control checks and sensory evaluation procedures are followed to ensure product quality and safety from its initial step of receiving to distribution.
- 4.3 All precautions are taken to avoid any cause that may damage the freshness and quality of the bakery products.
- 4.4 Continuous monitoring of personal hygiene and strict sanitizing procedures are followed to ensure the product quality and safety.
- 4.5 The Company is in strict compliance with stringent standards set by “The HACCP Regulations” and that our products shall confirm the same.

**C. MOHAMMED YOUSUF**  
**CHAIRMAN & MANAGING DIRECTOR**