

“It is the objective of **AL KHAYAM BAKERY & SWEETS L.L.C** Management to provide high quality, safe and wholesome food to our customers to satisfy and exceed our customer’s requirements and expectation of quality, safety, reliability and services”

The Management of **AL KHAYAM BAKERY & SWEETS L.L.C** firmly believe achieving this key objective shall be the success and sustainability of its business, **AL KHAYAM BAKERY & SWEETS L.L.C** is therefore; committed to comply with the applicable UAE legal requirements, **AJMAN MUNICIPALITY** regulations and other requirements related to its scope of Industrial Baking and Confectionary, customer food safety requirements and requirements of ISO 22000:2018 to achieve its goals of delivering high quality and safe food to customers, customer satisfaction, zero food poisonings and continual improvement of its performance.

**AL KHAYAM BAKERY & SWEETS L.L.C** recognizes that successful implementation of this policy requires allocating resources, roles and responsibilities, external and internal communication, implementation, monitoring, review, continual improvement and full commitment from all levels of management and employees, and requires that;

- The employees are provided with information, instruction, training and supervision to enable them to carry out their tasks competently and safely.
- The employees accept responsibility for ensuring that when performing tasks, they do so in a hygienic manner so that the quality, safety and wholesomeness of the food they process is not put at risk.
- All employees must comply with **AL KHAYAM BAKERY & SWEETS L.L.C** FSMS requirements and established policy and procedures.
- The company will measure its performance in relation to food safety by audit, establishing and monitoring measurable objective target achievements.
- Identifying and evaluating food safety risks using ISO 22000:2018 principles.
- Minimising food safety hazards and effectively controlling the risks.
- Complying with all relevant local legislation and establishing necessary procedures.
- Setting standards, monitoring and auditing compliance with the standards and where appropriate measuring improvement and appraising performance.
- Ensuring that responsibilities and accountabilities are clearly defined and effectively communicated to relevant staff.
- Communicating with customers and other relevant external parties to identify, agree and implement their food safety requirements in company activities as applicable.
- Taking effective action when there is non-compliance.
- Take all reasonable precautions and exercise all due diligence to ensure that all food manufacturing and food stuff trading activities comply with all relevant Food Safety legislation and in particular the provisions of **AJMAN MUNICIPALITY** Regulation.

It is the responsibility of all managers to bring this policy statement to the attention of all employees. This policy will be subject to continuous review and revision on yearly bases particularly when changes to legislation or technical knowledge occur to ensure continues suitability.



**Deputy General Manager**