

CATERPLUS

FOOD SAFETY POLICY

March 2010

Caterplus is committed to continually enhance its reputation and maintain customer confidence through the development and implementation of a food safety management system, based on the legal requirements of the Health Act, R918, the Foodstuff, Cosmetic and Disinfectants Act, Meat Safety Act and the recommendations of the national standards, SANS 10049-Food Hygiene Management and SANS 10156:2007-The handling of chilled and frozen foods and the requirements of the BRC- Storage and Distribution voluntary standard.

Food safety and quality is the responsibility of all Caterplus employees that have a direct influence on the procurement, storage, distribution/transport of food products.

This policy aims to deliver the following objectives:

- Ensure that all food products and primary packaging products are procured from approved suppliers, who have undergone independent food safety assessments and who comply with the Caterplus supplier quality assurance programme.
- Caterplus shall ensure that all food products have detailed product specification and shall randomly subject incoming product to microbiological analysis to verify conformance to these specifications.
- Ensure that all incoming food product and ingredients are labelled in accordance with the Regulations relating to the labelling and advertising of foodstuffs and the Trade Metrology Act.
- Ensure that all food and primary food packaging products are stored, handled and transported in accordance with relevant legislative requirements to prevent and reduce contamination from microorganisms, chemicals and foreign objects that may cause harm, illness or injury to the consumer.
- Ensure food safety capability within the Caterplus organisation by developing technical skills through training and development, increased food safety awareness and thus assist in managing food safety related risks
- Ensure that Caterplus provides ongoing commitment to providing both financial and human resources to continually develop and maintain the food safety system.
- Ensure that food safety strategies shall be included in the annual business planning process.
- Ensure that measurable food safety objectives are established and reviewed annually to enable continual improvement and compliance with established standards.
- To continually communicate food safety strategies and objectives to all stakeholders –suppliers, customers and employees.
- Regularly monitor changes and proposed amendments to food safety legislation and amend procedures accordingly.
- Ensure that the Caterplus food safety policy and procedures are regularly reviewed and updated in accordance with changes in legislation, products and updates in technology.

It is my responsibility as Managing Director to ensure that the appropriate resources are committed towards implementing this policy across all operations and to communicate our policies, standards and behaviours to all employee's.

The Caterplus board will set clear targets against which the objectives of this policy shall be measured.

The Quality Risk Manager, is directly responsible for the development and implementation of this policy and ensuring that all management is trained to ensure that the requirements of the policy are fulfilled.

Management is responsible for ensuring that this policy is communicated to all levels of staff and that the policy lives within the organisation.

This policy shall be reviewed annually to ensure that it continues to meet statutory and regulatory requirements, as well as the aspirations of Caterplus.



Brent Varcoe
Managing Director

