

FOOD SAFETY POLICY

Management of Al Khor Dakira Schemes & Services Co is committed to ensure that the products are safe and fit for human consumption. The policy of Food Safety extends to all related activities ranging from supply of ingredients, acceptance, storage, distribution, each stage of transportation, product use, disposal external service providers and contractors.

We will achieve this by,

- Design, Operate, maintain storage layout to meet product safety criteria.
- Establishing and maintaining standards and procedures to monitor and manage all Critical Control Points in food storage and transportation operations.
- Build a food safety capability mindset and culture through structured programs that develop employees' competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the AKD organization.
- Establishing procedures to identify and eliminate any harmful products unfit for human consumption.
- Protecting food products from potential hazards caused by physical, microbiological chemical and allergy contamination adhering through Hazard Analysis Critical Control Points (HACCP).
- Develop awareness of this policy within our employees, direct suppliers, customers, outsourced service providers and contractors.
- Apply sound food technology, best practices into our system.
- Perform regular identification of hazards, determination of CCP and timely implementation of effective control and monitoring measures.
- Conform with regulatory requirements and agreed customer requirements.
- Define the food safety objectives and continually review to ensure consistent compliance.
- Develop and strive to continually improve our processes capable of providing safe food products through an efficient, effective, and suitable food safety management system.

Approved & Reviewed By

General Manager

