

Statement of Intent - Food Safety Policy Statement ISO 9001-2015

The senior management are committed to the introduction and continued improvement of the implementation of the SALSA Standard.

The senior management will implement Food Safety Management Systems of the SALSA Standard. The most senior manager will attend the opening and closing meetings of the assessment by the company's certification body.

The HACCP plan, which is part of the controls to produce safe, wholesome, legal and authentic food, will be reviewed when there are

- a. changes in raw materials or supplier.
- b. changes in processing conditions or equipment.
- c. changes in packaging storage or distribution conditions
- d. changes in staff or management responsibilities.
- e. changes in consumer use; or
- f. developments in scientific information associated with ingredients, process or products

Irrespective of any of the above changes the Food Safety Management System and the HACCP plan will be reviewed, at least, annually and records shall be maintained.

J R Wholesale shall maintain and have available the most up-to-date copy of the current Standards applicable to its certification. All areas of non-conformance against the standard shall be closed out by the relevant staff and departments within the time span allowed by the standard and reviewed by the most senior managers to ensure that the root causes have been addressed.

Pre-requisite Programs for the production of J R Wholesale HACCP plan will include: - Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP), and this J R Wholesale will develop these.

The purpose of a Pre-requisite Program is to set out the intentions of the company to fulfil its commitment to produce safe and legal food for the final consumer and maintain food hygiene levels to the highest standards were reasonably practical.

J R Wholesale Ltd accepts that the success of all Pre-requisite Programs is the responsibility of all staff engaged in the production of its products.

The company accepts its responsibility to produce safe, legal, sound, authentic and wholesome food in hygienic conditions and to abide with all relevant legislation.

Signed: Roland (Managing Director)

Dated: 27/04/2024

Doc No 01- Version 01	Page 2 of 22	Management Controls	Review date 27/04/2024	Approved by
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Company's Objectives for Food Safety

J R Wholesale Ltd establishes food safety objectives to set measurable targets and focuses its commitment to its clients

- ▶ To maintain an effective Food Safety Management System (FSMS) which complies with the SALSA Standard.
- ▶ To evaluate our suppliers and ensure they are of an equal standard of hygiene and food safety which is consistent with the requirements of J R Wholesale Ltd.
- ▶ To maintain low levels of customers' complaints.

Company's Goals for Food Safety

- ▶ To achieve and maintain a level of food quality and safety which enhances J R Wholesale reputation with clients.
- ▶ To evaluate its plans for growth whilst maintaining focus on the quality and safety of its products.
- ▶ The company will analyse both clients' feedback data and internal performance data.

J R Wholesale will also check the microbiological test results' data to ensure that its cleaning and handling objectives are being met.

- ▶ To ensure the company's policies and procedures are reviewed and updated, where applicable, and remain relevant to current practices.
- ▶ To continually update the Quality Management System (FSMS).
- ▶ To ensure management actively ensures continual updates.
- ▶ The use of communication tools throughout the company in order to help improve the effectiveness of the FSMS.
- ▶ To use management reviews in improving the effectiveness of the FSMS.
- ▶ To use internal audits in improving the effectiveness of the FSMS.
- ▶ To use corrective actions in improving the effectiveness of the FSMS.
- ▶ To use verification studies and research in improving the effectiveness of the FSMS.
- ▶ To use control measures and validation results in improving the effectiveness of the company's FSMS.
- ▶ To continually update the FSMS, making sure that the food safety team evaluates the company's FSMS at planned intervals.

The quality objectives and goals of J R Wholesale Ltd are subject to reviews in order to determine that they are adequate and relevant to its current business purpose.

Doc No 01- Version 01	Page 3 of 22	Management Controls	Review date 27/04/2024	Approved by
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