



Tennants Fine Chemicals Food Safety Policy

Introduction

Food safety is a system that controls the hazards at each stage in a process including handling, production and storage. It identifies the routines that are required to avoid potential illness, harm or injury to the consumer. Tennants Fine Chemicals is committed to ensuring all our products are manufactured to meet the highest quality, safety and legal standards. A Hazard Analysis of Critical Control Points (HACCP) system will be utilised to ensure the safety of all food additive materials produced.

Purpose

To ensure all relevant products are manufactured to meet the highest standard of food safety. To support the development, maintenance and management of a comprehensive and thoroughly implemented food safety system.

Scope

Food safety systems for all products and processes under the control of the company.

Policy

The Codex Alimentarius Food Hygiene Basic Text principles will be the basis for all food safety controls.

The senior management team is committed to HACCP and will support the training of all key staff in HACCP principles.

The HACCP Coordinator will be sufficiently trained to ensure that the HACCP team effectively undertake the HACCP study and identify the Critical Control Points within the system.

All personnel in the employment of the company will be responsible for ensuring that product safety, quality and legality is maintained throughout the process.

Key personnel that have a direct responsibility for product safety, quality and legality will have that responsibility clearly defined.

Signed.....


K Sharp
Managing Director

Date: 21st February 2013