



P.Sridhar & Co is committed to establish the Food Safety Policy through following inputs:

- **Communicate**, implement and maintain this policy at all levels of the Organization;
- Promote personal hygiene and cleanliness to our Staff and Other Interested parties (Contractors, Suppliers and Visitors);
- Develop and strive to **continually improve our processes capable of delivery of safe food products through an efficient, effective and suitable Food Safety Management System.**
- The principles of Food Safety Management System and will identify the potential food hazards in our business operation and will implement effective control and monitoring procedures at those points deemed critical to food safety.
- Establishing operating procedures and guidelines that minimise the risk to food safety **including statutory and regulatory requirements and mutually agreed customer requirements related to food safety.**
- Providing a comprehensive training plan for all food handlers, supervisors and managers.
- Provides a framework for setting and reviewing the objectives of the FSMS.
- Ensuring the safety of all Employees working in the organization and there by reducing/eliminating the contamination of the products.
- Taking all reasonable precautions to reduce potential hazards and harm to the products working in the organization.
- Ensuring adequate health and hygiene procedures are implemented at the service, including safe practices for handling, preparing, storing and serving of products.
- Complying to the **context of the organization** and subsequent Risk and opportunities appropriate to the organization.

PROPRIETOR

01.09.2019

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