



FOOD SAFETY POLICY

The Top Management of Crown Food Group (CFG) is committed to implementing and continuously maintaining an effective Food Safety Management System that ensures the manufacturing of products are of consistently high quality that are safe for human consumption. There is commitment to ensuring that this system is implemented and maintained throughout the business.

This system will ensure that all products produced meets the specified standards of safety and quality, as well as legal and customer requirements. All products supplied by CFG shall meet and adhere to the requirements and standards governed by various national and international GFSI certification bodies and regulatory authorities.

The Foundation of the of the food safety standards is based on international standards including BRC, FSSC 22000, SANS 10049, ISO/TS 22002-1, SANS 10330 and HACCP principle detailed in the *Codex Alimentarius*. Included within this scope are FSA Intertek recognition for our Durban, Nelspruit, Cape Town, Port Elizabeth, Bloemfontein and Johannesburg distribution operations.

Management commits to providing resources to facilitate continual improvement, with clear routes of communication both up and downwards in the organisation. Crown will continue in its efforts to manage the supply of product to customer amidst the COVID 19 pandemic and will continue to take the necessary precautions to maintain its controls pertaining to food safety.

This policy aims to achieve the following objectives:

- **Supplier Quality Assurance Programme**
To ensure that all raw material and packaging are sourced from approved suppliers, who are all subjected to the continuous supplier assessments, to ensure compliance with the CFG requirements for product safety and quality. There are linkages with VACCP and TACCP studies to ensure holistic control over food safety and quality.
- **Product Specifications**
Ensure that all food products have detailed product specifications that are subjected, where necessary, to microbiological analysis and/or chemical analysis to verify conformance to these specifications.
- **Processing Environment and Operational Control**
Ensure proper control of processing procedures, process equipment operation and sanitation of processing lines, maintenance of production facilities and operator hygiene.
- **Labelling Requirements**
Ensure that all incoming raw materials and final product and ingredients are labelled in accordance with the regulations relating to the labelling and advertising of foodstuffs (Regulation 146) and the Trade Metrology Act.
- **Regulatory Affairs: Legislation and Standards Updates**
Continuously improve and update our food safety system by continuously updating and keeping abreast of governmental regulation updates, updates by regulatory authorities and other institutions that impact on effectiveness of our food safety system. Provide an input to TACCP and VACCP studies as well as SQA functions toward holistic food safety.
- **Resources**
Ensure that Crown Food Group provides ongoing human and capital resources to continually develop and maintain the GFSI standards.
- **Receiving, Storage and Distribution**
Ensure that all food and food packaging material are received, stored, handled and distributed in accordance with relevant regulations to prevent/reduce contamination from microorganisms, chemicals, foreign objects and allergens that may cause harm, illness or injury to the consumers to acceptable levels.
- **Training and Competence**
Ensure proper understanding and competency within CFG by developing technical skills through training and development, increased food safety awareness and thus assist in managing conformance to the certification and legal obligations.
- **Management Review**
Ensure that clear and measurable objectives, food safety policies (including the company's policy statement) and procedures are established and reviewed, annually or as often as required, to enable continuous improvement and compliance with established standards.
- **Internal and External audits**
Manage operations via internal audits and risk-based inspections. Reviewing all 3rd party audits and ensuring that the root cause of non-conformities identified are effectively addressed to prevent recurrence.
- **Communication**
To ensure that all relevant information relating to food safety and quality objectives as well as all legal requirements are communicated to employees and suppliers by using different platforms e.g. meetings (MDT meeting), training, notice boards, supplier audits and general supplier site visits and communication). Communicate effectively on product information and handling of customer complaints. Maintain an effective internal communication to:
 - Informing the food safety team in a timely manner of planned changes to the organization; and
 - Informing all staff of food safety requirements including good hygiene practices and good manufacturing practices.
- **Food Defense and Security**
To implement processes and policies to prevent or eliminate possible risks to the manufacturing site, products manufactured, and the integrity of the Crown Food Group brand and products supplied. This system is linked to customer complaints and internal audit results.
- **Food Fraud and Adulteration**
To implement processes and policies to prevent or eliminate possible risks to raw material and manufactured products to ensure the integrity of the Crown Food Group brand and products. This system is linked to the SQA and QA systems.
- **Outsourced Processes**
To ensure control of all outsourced processes to ensure compliance with all statutory and regulatory requirements.
- **Responsibility**
The Food Safety Team is responsible for facilitating the implementation and maintenance of the requirements of the GFSI standards with guidance of the Technical Services Manager.
 - All CFG Employees are responsible for ensuring compliance with the requirements and reporting of any non-compliance.
 - It is the responsibility of the highest level of authority on each processing and distribution site to ensure that the appropriate resources are available towards implementing the Food Safety and Quality Management Policy across all operations within the scope of the certifications carried by each individual site.
- **Microsafe**
Produce product that conforms to customer and legal requirements under our Microsafe branding.
- **Customer Satisfaction**
Attend to all customer complaints, investigate root causes of complaints and give feedback to customer regarding the status of their complaints.

Mr John Morris
Crown Food Group - Managing Director

11 AUGUST 2020

Date