

blue shirt bakery	Food Safety and Quality Policy		Document number: 5.2
	Revision number: 04	Author: Quality Assurance Manager	
	Date issued: 30/05/2025	Approved by: General Manager	
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PURPOSE

The purpose of this document is to establish and communicate Blue Shirt Bakery's commitment to Food Safety & Quality in accordance with applicable legal, regulatory, and customer requirements.

SCOPE

This policy applies to all activities, functions, processes and all relevant stakeholders within Blue Shirt Bakery and sets the framework for the development, implementation and continual improvement of the Food Safety & Quality management system

POLICY STATEMENT & RESPONSIBILITIES

1. Top management shall ensure that an adequate, documented, and effective food safety system (FSQMS) is established, implemented, maintained, and continually improved.
2. Top management shall ensure that Blue Shirt Bakery (BSB) is committed to meeting all applicable food safety, quality and sustainability standards', legislative, regulatory, and customer requirements.
3. Top management shall ensure that this Policy and further requirements of the FSMS are effectively communicated to relevant internal and external interested parties such as staff members, visitors, contractors, service providers, customers etc.
4. Top management shall ensure that FSMS objectives that are **Specific, Measurable, Achievable, Realistic, and Time-bound (S-M-A-R-T)** are established, implemented, annually reviewed, improved, and effectively communicated to relevant internal and external interested parties.
5. Top management shall ensure an effective Food Safety and Quality Culture system is in place which is monitored, analyzed, and continuously improved.
6. Top managements shall engage and empower employees at all levels through regular training, communication, and accountability to foster a proactive food safety and quality culture.
7. Top management shall identify and address key competencies and training required to satisfy the requirements of the FSQMS and continuously promote a positive food safety and quality culture.
8. Top management shall ensure that appropriate and adequate resources are always available to uphold the requirements of an effective FSMS.
9. Top management is committed to annual management reviews to improve the FSMS.
10. BSB is committed to continuous improvement of the FSMS and shall dedicate appropriate resources, effort, and processes to this cause.
11. Top management shall establish, implement, monitor, and continuously improve quality control parameters.
12. Top management shall provide the necessary resources, technology, and infrastructure to support effective implementation of this policy and achievement of food safety and quality goals.

PERFORMANCE MEASUREMENT

Performance against this policy is measured through Key Performance Indicators (6.2 Objectives), internal audits, management reviews and other relevant metrics

GENERAL MANAGER'S SIGNATURE.....

DATE SIGNED.....30/05/2025.....

QUALITY ASSURANCE MANAGER'S SIGNATURE.....

DATE SIGNED.....30/05/2025.....