



FOOD SAFETY AND QUALITY CULTURE POLICY

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Page №	1 / 1

1. Principles of Food Safety Culture

We are committed to the following principles:

- Leadership Commitment: The management of the organization is fully committed to food safety and demonstrates an exemplary approach to fostering this culture.
- Transparent communication: Information related to food safety is shared openly. Employees are encouraged to ask questions and express their concerns.
- Regular training: All employees are regularly involved in training on food safety..
- Behavior and responsibility: Each employee bears individual responsibility for food safety and must demonstrate appropriate behavior.
- Continuous improvement: The food safety culture is regularly monitored and continuously developed.

2. Our main commitments

- Comply with FSSC 22000 food safety requirements and other applicable regulatory standards.
- Identification and management of food safety risks.
- Strict adherence to cleanliness, sanitation, and hygiene rules.
- Ensuring an informed and responsible workforce.
- Evaluating the effectiveness of the system through internal audits and monitoring.

3. Behavior and example

Management provides employees with:

- The opportunity to openly discuss food safety issues.
- A safe environment for reporting problematic situations.
- Conditions for non-punitive reporting and investigation.

4. Conclusion

This policy is testament of our organization's commitment to food safety. We believe that with the active participation of every employee, it is possible to produce safe products and ensure customer satisfaction.

Date: 18.11.2025

Approved by: _____ **Director**