



FOOD SAFETY POLICY

The food safety of all products supplied by Sydney Fish Market Pty Ltd (SFM) is considered to be of the utmost importance. Appropriate resources will be made available to comply with all relevant Acts and Regulations and to ensure that the safety of the products supplied is maintained.

SFM is committed to ensuring the safety and quality of the products it supplies. Measurable targets and objectives will be established in the company's Corporate Plan to ensure that implementation, maintenance and continued improvement occurs in relation to both the

control of food safety risks and the improvement in the quality of the products it supplies.

Progress against these targets will be monitored and reported to the Quality Committee.

Management's Responsibility

The promotion and maintenance of food safety is primarily the responsibility of management. Management at all levels is required to take responsibility for and contribute to the food safety management system. To this end, it is management's responsibility to develop, implement and keep

under review, in consultation with its employees, the company's food safety management system.

Specific responsibilities

Managers

Each manager is required to ensure that this policy and the food safety management system are effectively implemented in their areas of control, and to support supervisors and hold them accountable for their specific responsibilities.

Supervisors

Each first line supervisor is responsible, and will be held accountable, for taking all practical

measures to ensure that in the area of their control the food safety management system is complied with and employees are supervised and trained to meet their requirements under that system.

Employees

All relevant employees are required to comply with the food safety management policy and system to ensure the safety of the products supplied by SFM.

This Policy is to be reviewed at least once per year in consultation with the Quality Committee.