Food Safety Policy

Policy Number FSMS-P001 | Version 1.0

1.0 Purpose

Sydney Fish Market's commitment to quality and food safety is synonymous with our brand and forms an integral part of our company's values.

This document defines SFM's measurable objectives to demonstrate SFM's commitment to the company's Food Safety Management System.

All SFM staff must adhere to this policy and this policy is reviewed on an annual basis by the management team, with any changes communicated to all staff.

2.0 Scope

This policy covers the scope of the following internal Seafood Trading Operations:

- All aspects of seafood received, traded, stored and loaded by SFM
- Manufacture of ice for product icing
- Cleaning of SFM plastic crates and lids
- Exporting seafood

3.0 Policy

- Ensure compliance with the Food Standards Australia New Zealand (FSANZ), NSW Food Act 2003, NSW Food Regulation 2015, Australian Fish Names Standard AS5300: 2015, and all relevant state and federal legislation and regulations.
- Ensure the compliance of all export-related activities with the Export Control Act 2020, the Export Control (Fish and Fish Products) Rules 2021 and the relevant importing country requirements.
- Enhance SFM's food safety and quality performance through the development and implementation of a Food Safety Management System that is third party certified to meet the requirements of Codex Alimentarius International Food Standards CXC 1-1969, Revision 2022.
- Encourage continual improvement to enhance the suitability, adequacy and effectiveness of the FSMS. Maintain the integrity of the system when changes are planned and implemented.
- Ensure adequate resources are made available to implement this policy for ensuring effective functioning of the FSMS.
- Ensure all food products handled and traded by SFM are safe and fit for human consumption.
- Maintain traceability of all food products handled and traded by SFM and ensure all food safety-related records are kept and maintained.
- Ensure accurate trade descriptions for any export products packed by SFM.
- Ensure that roles, responsibilities and authorities are clearly defined and communicated in the business.
- Ensure all employees are appropriately trained, assessed, and supervised, and are informed of relevant food safety and export information.
- Ensure controls are applied and documentation is up to date.
- Communicate food safety requirements to suppliers, buyers, tenants and contractors.

X _(signature)_

Daniel Jarosch
Chief Executive Officer

Date: