

FOOD SAFETY POLICY**SCOPE**

All aspects of seafood received, traded and stored at SFM, manufacture of ice for products, cleaning of SFM plastic crates and exporting seafood to the intended countries.

PURPOSE

Our commitment to quality and food safety is synonymous with the SFM brand and forms an integral part of our company values.

This document defines SFM's measurable objectives to demonstrate SFM's commitment to our food safety management system.

This policy will be implemented by all SFM staff and reviewed on an annual basis by the management team, with any changes communicated to all staff.

POLICY

- Ensure compliance with the Food Standards Australia New Zealand (FSANZ), Australian Fish Names Standard AS5300: 2015, all relevant state legislation and regulations.
- Enhance SFM's quality and food safety performance through the development and implementation of a Food Safety Management System, third-party certified to meet ISO 22000:2018 requirements.
- Ensure all export-related activities comply with the Export Control Act 2020, the Export Control (Fish and Fish Products) Rules 2021, and relevant importing country requirements.
- Ensure all food products handled and traded in SFM are safe and fit for human consumption.
- Maintain traceability of all food products handled and traded at SFM and ensure all food safety-related records are kept and maintained.
- Ensure accurate trade descriptions for any export products packed at SFM.
- Commit to develop, implement and verify Food Safety Management System to ensure the effectiveness and suitability of the system.
- Ensure all employees are appropriately trained, assessed, and qualified and are informed of relevant Food Safety and Export information.
- Communicate the requirements of this policy to all workers and ensure their understanding.
- Communicate food safety requirements to suppliers, buyers, and contractors.
- Communicate relevant food safety information and internal reports on food safety performance throughout the business.
- Ensure adequate resources are made available to implement this policy.

X



Daniel Jarosch
Chief Executive Officer

Date: 4 February 2025

SSS FOOD SAFETY POLICY**SCOPE**

All steps from the sourcing of ingredients and raw materials through to the preparation of ingredients for cooking classes and when providing food service at Sydney Seafood School.

PURPOSE

Our commitment to food safety and quality is synonymous with the SFM brand and forms an integral part of our company values.

This policy defines Sydney Seafood School's dedication to our Food Safety Management System.

POLICY

Vision: To share our expert knowledge and passion for seafood, to teach skills for preparing and cooking seafood, and to combine this with the freshest seafood available from Sydney Fish Market.

We do this by adhering to these Core Values: Sharing our knowledge and passion for food and cooking, with outstanding hospitality, quality, and ownership.

Mission: We are a cooking school owned by, and located at, Sydney Fish Market. We offer fun, educational, hands-on cooking and tasting experiences, where guests learn about quality produce and cuisines from many different cultures, and interact with high profile chefs, cookbook authors and food personalities.

Our customers are:

- The public looking for a social activity that will increase confidence in preparing seafood and also provide a variety of specialised cooking skills.
- Organisations looking for staff incentive, team building or client entertaining activities.
- High schools needing to educate students in a professional facility with specialised knowledge.
- Event organisers looking for a large, flexible venue in a food environment.

Regarding our Food Safety Management System, SSS will:

- Meet all relevant legal food safety requirements.
- Appoint a Food Safety Supervisor with the national recognised certification.
- Develop, implement, review and update, in consultation with its employees.
- Effectively implement Food Safety Management Systems, support employees, and hold them accountable for their specific food safety responsibilities.
- Ensure all employees comply with the Food Safety Management System to ensure the safety of the products prepared by SSS.
- Provide accurate allergen information as required.
- Ensure all employees are competent on food safety through training.

X 

Daniel Jarosch
Chief Executive Officer

Date: 4 February 2025