

SSS Food Safety Policy

Policy Number FSMS-P002 | Version 2.0

1.0 Purpose

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

This document defines measurable objectives to demonstrate Sydney Seafood School's (SSS) commitment to the company's Food Safety Management System (FSMS).

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.

2.0 Scope

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

3.0 Policy

- Meet all relevant legal food safety requirements.
- Enhance SSS's food safety and quality performance through the development and implementation of Food Safety Management System (FSMS) that is third party certified to meet the requirements of Codex Alimentarius International Food Standards CXC 1-1969, Revision 2022.
- Utilise the Food Safety Management System to ensure the safety of products prepared by SSS, support employees, and hold them accountable for their specific food safety responsibilities.
- Review and update the Food Safety Management System regularly, and maintain the integrity of the system when changes are planned and implemented.
- Ensure that roles, responsibilities and authorities are clearly defined and communicated in SSS.
- Ensure all employees are competent on food safety through training.
- Provide accurate allergen information as required.
- Appoint a Food Safety Supervisor with the national recognised certification.


X

Craig Davison
Chair

Date: 25 May 2026