

Food Safety Culture Policy

Policy Number FSMS-P003 | Version 2.0

1.0 Purpose

Sydney Fish Market's commitment to foster a positive food safety culture by considering the shared values, beliefs and behaviours of employees in the organisation in relation to food safety from senior management to front-line operators.

This document defines SFM's measurable objectives to demonstrate our commitment to our food safety culture. The food safety culture policy will be reviewed annually and updated as necessary.

2.0 Scope

Food safety culture is about attitudes, behaviours and the priority given to food safety in an organisation. In a food business, it is how everyone (leadership, managers, employees and stakeholders) thinks and acts in their daily jobs to make sure the business's food is safe.

3.0 Policy

- Communicate the food safety policy to all staff and demonstrate a strong commitment to food safety by setting a visible example.
- Provide leadership and resources to support food safety initiatives and controls.
- Maintain a positive food safety culture by embedding SFM's brand behaviours.
- Provide clear and consistent communication on food safety expectations and deviations to internal and external stakeholders.
- Encourage two-way communication for food safety hazards or near-miss events to be reported.
- Keep the board members and staff informed on the outcomes of food safety audits and opportunities for improvement.
- Provide sufficient resources to support a positive food safety culture, including:
 - adequate training for staff to be competent in their roles,
 - suitable equipment for staff to perform their roles effectively, and
 - tools for measuring the food safety culture within the organisation.
- Implement reward schemes to acknowledge staff that are contributing to a positive food safety culture.
- Engage with employees using an annual food safety culture questionnaire. Feedback from the questionnaire will be used to develop an improvement plan.



Chair

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