

 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION</p> <p>SUPPORTS INDEPENDENT FOOD PROCESSORS &amp; GROWERS</p>	<p>Document No: HUB.HP.POL.113 Effective Date: 01-Jun-22 Revision Date: New</p>
<p><b>Management Commitment Letter</b></p>	<p>Revised By: MDaskis Approved By: NRoss Reason for Revision: New</p>

**OBJECTIVE:**

This letter from ownership of COMPANY NAME identifies our commitment to supply safe, conforming, and consistent food products to our customers.

**POLICY:**

(1) Commitment to supply safe, quality food under our food safety and quality system:

The ownership ensures that food safety is fully embedded in every level of COMPANY NAME. The employees and management will endeavour whenever possible and prescribed, to supply safe and quality food products that conform to all regulations for the legal jurisdictions the products are distributed and sold. The products will conform to the criteria of the food safety and quality System.

(2) Methods to attain the food safety and quality objectives:

It is important that employees within the facility adhere to all HACCP/GMP-related procedures and policies, as well as any requirement under the food safety and quality System. Specific food safety and quality parameters for each product will be assigned to ensure conformance of the product to the customer's specifications and regulatory requirements that will be measured and recorded at the prescribed intervals before, during, and after the product manufacture. COMPANY NAME will also be a leader for authenticity and accuracy of formulations through control of recipes and processes, lot tracking of all raw materials and packaging to finished goods.

(3) Continual improvement and review of our Food Safety and Quality System:

The management encourages the continuous improvement of our food safety management system to ensure its effectiveness through the validation of control measures, by making changes to the system as a result of corrective actions or reassessment activities, and through the use of HACCP team meetings. The employees will attend periodic HACCP/GMP-related training sessions. Meanwhile, the management will initiate and attend HACCP team meetings.

**FREQUENCY OF REVIEW:**

The FOOD SAFETY POLICY / HACCP along with food safety and quality objectives will be reviewed by the senior management annually. Any changes as they occur will initiate a written revision of this policy and be issued with the Revision Date above.

**DISTRIBUTION:**

This document will be issued to all Management and will be provided to employees for reference, displayed in a prominent position.

Sign: \_\_\_\_\_

Date: \_\_\_\_\_