

 Growing Under Nurturing and Developmental Leadership Everyday	GUNDLE PLASTICS GROUP (PTY) LTD Total Integrated Management System	Standard reference Clause:	Q 5.2	FS 5.2	H&S	E
	Food Safety and Quality Policy	Document Ref No:	GPP 2.1			
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Approved By:	General Manager	Signature:	Formal Template Approved			

At Gundle Plastics Group (Pty) Ltd, we are committed to achieving excellence in quality management and food safety throughout our operations. Our policy integrates the principles of ISO 9001:2015 and ISO 22000:2018 to ensure the highest standards of product quality, customer satisfaction, and food safety.

Policy Commitments:

- **Integrated Management System (IMS):** We have established and maintain an Integrated Management System that integrates quality management and food safety principles. This IMS ensures alignment with ISO 9001:2015 and ISO 22000:2018 requirements, supporting our commitment to continuous improvement and customer satisfaction. We ensure that our IMS includes specific processes and controls that address food safety management comprehensively, incorporating HACCP principles and a risk-based approach to identify, evaluate, and control food safety hazards across all operations.
- **Hazard Analysis Critical Control Points (HACCP):** We implement a HACCP-based food safety management system across all processes involving food-safe plastics. This systematic approach identifies, evaluates, and controls food safety hazards to ensure the safety and suitability of our products for consumers. We document and maintain HACCP plans that detail hazard analysis, critical control points, monitoring procedures, and corrective actions. These plans are regularly reviewed and updated to reflect changes in operations and emerging food safety risks.
- **Competence and Training:** We provide comprehensive training programs to all employees involved in handling flexible plastic film. This training includes specific modules on food safety practices to ensure competence, awareness, and compliance with ISO 22000 requirements. We implement a competency assessment framework to evaluate and ensure the effectiveness of training programs. This framework includes periodic assessments to verify that employees demonstrate proficiency in food safety practices relevant to their roles.
- **Objectives and Continual Improvement:** We establish measurable objectives and targets for quality and food safety, regularly monitoring our performance to drive continual improvement and enhance operational effectiveness. Our objectives are SMART (Specific, Measurable, Achievable, Relevant, Time-bound) and aligned with ISO 22000 requirements. We conduct regular reviews to assess progress, update objectives as needed, and ensure they contribute effectively to our food safety management goals.
- **Document Control and Communication:** We maintain robust document control procedures to ensure effective management of documented information related to quality and food safety. This ensures that relevant information is communicated and accessible throughout the organization. We enhance our document control procedures to specifically address food safety documentation, ensuring clarity on version control, accessibility, and communication channels to relevant personnel.
- **Supplier Management:** We evaluate and manage suppliers based on established criteria that encompass both quality and food safety aspects. This ensures that our suppliers conform to our standards and support our commitment to delivering safe and high-quality products. We formalize our supplier management procedures to include stringent criteria for food safety compliance. This includes regular audits and assessments to verify supplier adherence to our food safety standards and contractual obligations.
- **Periodic Review and Improvement:** We periodically review our Integrated Management System to ensure its suitability, adequacy, and effectiveness in achieving our quality and food safety objectives. These reviews enable us to identify opportunities for improvement and address any emerging issues promptly.
- **Addressing the Finding:** We establish a documented review schedule that includes specific management reviews focused on food safety. These reviews encompass all aspects of our IMS to ensure continuous improvement and alignment with ISO 22000 requirements.
- **Communication and Implementation:** This policy is communicated to all employees, stakeholders, and interested parties. It is implemented at all levels of the organization and forms the framework for setting and reviewing objectives related to quality management and food safety.
- **Review and Compliance:** Management ensures that this policy remains relevant and effective through periodic reviews and updates. Compliance with this policy is mandatory for all employees and stakeholders involved in our operations.

General Manager Name: Mrs Lwazi Kopsani

Signature: _____

Date: 13/08/2024

COPORATE VALUES AND BELIEFS



**OUR
PEOPLE**



**OUR
CUSTOMERS**



**OUR
COMMUNITY**



**OUR
QUALITY**