



FOOD SAFETY POLICY

The policy of **Falcon Cold Store** is to operate under the principles of **HACCP** (Hazard Analysis Critical Control Point) to ensure company safety of food handled in our premises.

As a front runner in industry we strive to fulfill local and international food safety guidelines by adopting innovative and updated workable techniques. We ensure consistency of high standard of hygiene and food safety by properly laying the foundation of prerequisite programs which covers good hygiene practices.

In order to achieve this hygiene standards we are guided by Codex Alimentarius Guidelines, **Sharjah Municipality**-Food Control Section Guidelines and HACCP Guidance for Retail Premises 2011.

By applying the seven HACCP principles we are committed to reserve safe food which is free from physical, chemical and microbiological contaminants thereby reducing the risk of food poisoning or food borne infection.

It is the objective of **Falcon Cold Store** to operate under HACCP principles so there is complete assurance that our customers & employees will receive safe food free from all types of contaminations.

The Objectives Include:

- ❖ Improve hygiene standard of handling food
- ❖ Reduce losses while handling food.
- ❖ Increase customer satisfaction.
- ❖ Impart training to all food handlers.

Chairman