

FSMS Policy

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TELT's Industry aims to provide safe meat (lamb, mutton, beef, veal) and offal products to our customers, whilst complying with all food safety regulations and the statutory (Dubai & Abu Dhabi Municipality Food Control Section) requirements and meeting the ISO 22000: 2018 food safety management system requirements.

Continually reviewing the effectiveness of the compliance.

A strict quality assurance and control measure for all the raw materials received are maintained. All precautions are taken to avoid any type of cross contamination. All raw materials are temperature controlled and monitored to ensure safety and animal welfare (for Live Animals).

Infrastructure is being developed and maintained to ensure compliance with pre-requisite program of food safety management system. All equipment's are well maintained and calibrated periodically.

Continuous monitoring of personal hygiene of all staff and strict sanitation procedures are followed. All staff are appropriately trained in all aspects of Basic Food Hygiene and are informed of relevant Food Safety information.

Management reviews the Food Safety Policy at each management agenda to determine the policy's continuing suitability for our organization. Business objectives which are established, monitored and reviewed, support these principles of food safety. Also, the food safety policy is communicated through internal communication and is displayed in the public area of the company's facility.

Approved By:

Hussam O. Sarhan (Acting) Executive Manager

Trans Emirates Livestock Trading LLC