

SPECIFIC FOOD SAFETY POLICY

The fundamental purpose of RIEUSSET's Food Safety Policy, whose implementation responsibility lies with General Management, is the **assure that products delivered by Rieusset don't affect to consumer's health**.

The objectives that have been set in order to achieve this are:

- -Maintaining and continuously improving the **Food Safety Management System** based on the BRC Packaging and ISO 22000 Standards.
- -Continuously improving the training of staff and their competencies in food safety matters.
- -Developing an **effective communication system** with interested parties to publicize the activities that RIEUSSET does to preserve the environment and to promote this way of acting among them and collaborating with them.
- -Complying with the applicable **legal and regulatory requirements**, as well as the **standards established** in the company, and carrying out systematic internal and external **audits** that verify the compliance and effectiveness of the defined procedures.
- -Periodically reviewing our potential food safety impact derived from the processes of our activity and using indicators to control their evolution.
- -Introducing food safety considerations into our decision-making.
- -Involving all HARA team in the hygienic checks to increase their conscience.
- -Working towards 0 claims in food safety issues
- -Accomplish with 100% of cleaning plans.
- -Revising the food safety policy annually.

