



Management Commitment

Introduction

Senior management demonstrate clear and visible commitment to the food safety management system by establishing and implementing, then fully communicating and supporting its policies, procedures and objectives. Senior Management is committed to continually improve the effectiveness of the food safety management system by regular audit, review and proactive actions.

Scope

The scope of the food Safety Management System includes all products manufactured on site and activities conducted on site.

The scope is aligned with the policies and objectives of the site and includes the commitment to fully meet the requirements of the BRC Global Standard for Food Safety Issue 6 2011.

Procedure

The Senior Management has a total commitment to food safety and quality observing all legal, moral and ethical codes and this is the concern of every employee.

Senior management demonstrate clear and visible commitment by:

- Establishing and implementing a Food Safety and Quality Policy.
- Communicating and Maintaining the Food Safety and Quality Policy.
- Establishing and implementing Quality Objectives.
- Communicating and Maintaining the Quality Objectives
- Establishing and implementing Food Safety Objectives.
- Communicating and Maintaining the Food Safety Objectives
- Conducting regular pro-active management reviews and communicating outputs.
- Communicating commitment to satisfying customer requirements including food safety, quality and service



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- Supporting and planning the development and operation of the Food Safety Quality Management systems.
- Ensuring the food safety quality management system is maintained when changes are planned and implemented.
- Establishing documentation required for the effective development, implementation and updating of the food safety quality management system and communicating pertinent information throughout the organisation.
- Providing the human and financial resources, and training, to manage the Policies and Objectives effectively.
- Providing the infrastructure and work environment to manage the Policies and Objectives effectively.
- Promoting an ethic of continuous improvement throughout the company.
- Ensuring the strict observation of all food safety quality system procedures, the use of correct materials and equipment, recording and reporting of both standard and non-standard events and compliance with the company rules.
- Providing the resources to audit the Food Safety Quality Management system effectively.
- Providing the resources necessary for the food safety team to effectively implement a Food Safety HACCP plan.
- Carrying out regular Management Reviews.
- Implementing and maintaining Corrective Action, Preventative Action and Continuous Improvement Plans.
- Communicating effectively throughout the food chain from primary suppliers to end consumers including any relevant food safety information.
- Providing the resource to ensure the company is kept up to date with all Industry Codes of Practice, legislative, scientific and technical information appropriate to the products in the countries of raw material supply, production and product sales.

References

QMR 001 Management Review minutes
QM 1.1.1 Food Safety and Quality Policy
QM 1.1.2 Food Safety and Quality Objectives
QM 1.1.3 Senior Management Review