

Group HACCP Policy

Cranswick plc is committed to a policy of validating and verifying the safety of the raw materials we purchase and the food products we produce.

We will meet this commitment by establishing our food safety systems through the effective implementation of HACCP based on internationally accepted codex principles and the development, control, maintenance and monitoring of the prerequisites and critical control points relevant to food safety.

The HACCP study will be based on an assessment of risk and shall establish the likely occurrence and severity of microbiological, physical and chemical hazards relevant to our raw materials and food production systems.

Each of our manufacturing sites shall establish an appropriately multi-disciplined HACCP Team that is representative of the sites' operation i.e. Technical, QA, Supply Chain, Operations, Engineering, Hygiene & NPD. The role of the HACCP Team Leader will be the responsibility of the Site Technical Manager.

All personnel involved in the development, implementation, maintenance, verification, validation and review shall receive appropriate HACCP training which shall be of a recognised national standard.

All HACCP Team Leaders and their deputies will be qualified to RIPH L4 (Advanced) HACCP or its equivalent. All members of the HACCP team will be qualified to RIPH L3 or its equivalent.

All staff will receive HACCP Awareness Training, whilst those personnel responsible for the control and monitoring of a CCP shall receive specific task training to ensure that these remain under control, and that specified corrective action and root cause analysis is taken where monitoring indicates that control is in danger of being lost.

To ensure that food safety is maintained each HACCP plan will undergo annual review carried out by the site-based HACCP team. In addition to this, an independent annual HACCP verification audit will be carried out by our group compliance team.

It is only by the rigorous enforcement of this commitment to HACCP that we can be confident in the safety of the food we produce, and in our good reputation and future trading relationships with our customers.

For Cranswick plc:



Jackie Carter
Group Technical Director
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