



## **Aquaworks Pty Ltd – Food Safety Policy**

*Aquaworks Pty Ltd (3/22 Green Street, Doveton, 3177) manufacturing involves blow-moulding and filling\_0.5, 12 and 15 litre BPA (bisphenol A) free PET (polyethylene terephthalate) bottles and retail bottle cleaning, sanitising, rinsing and filling of 11 and 15L returnable PET and polycarbonate bottles. Aquaworks Pty Ltd is fitted with an on-site laboratory, a raw materials and finished product storage warehouse, quarantine area and loading and unloading bay.*

*Aquaworks Pty Ltd Food Safety Policy aims to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal, Aquaworks Pty Ltd will consistently satisfy the mutually agreed food safety needs and expectations of its customers, achieve business success and ensure that products are always safe to consume and conform to statutory and regulatory requirements and those of the international standard ISO 22000:2018.*

*This aim is achieved through the adoption of a Food Safety Management System containing a Food Safety Policy, as well as objectives and procedures that meet legal requirements and industry best practices and so reflect the competence of the company to customers and independent authorities.*

*Aquaworks Pty Ltd recognises that a successful food safety culture can be achieved only by following safe work practices and procedures developed through effective hazard analysis, employee training and building employee experience. In order to achieve this aim, a robust Hazard Analysis Critical Control Point (HACCP) System has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within the HACCP System are designed to control any risk to food safety.*

*To ensure the success of this Food Safety Policy, top management are directly responsible for all food safety matters by ensuring adequate organisation and support, equipment and facilities, training and education of all employees, internal and external communication, reviewing and auditing performance and driving continuous improvement. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the Food Safety Manual.*

*The success of the Food Safety Policy relies upon all staff having the necessary competencies related to food safety and being individually responsible for the quality of their work, resulting in a continual improvement culture and work environment for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk.*

*Top management fully endorses this Food Safety Policy and these Principles and the formal Quality and Food Safety Management System that has been implemented.*

Managing Director – Robert Schwaiger	Managing Director – Michael Opie
Signed:	Signed:
Date: 1/10/2019	Date: 1/10/2019