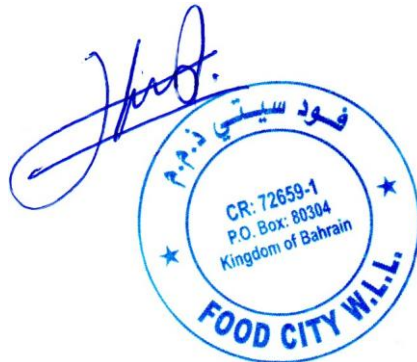


	Food City WLL	Doc Ref. No# FC-FSMS-08
	Food Safety Policy	Issue No & Date: 01; 01/01/2025
		Rev. No & Date: 01; 01/01/2026

FOOD CITY is committed to comply with all regulatory requirements with central kitchen activities and to continually review and improve the Food safety objectives and the effectiveness of its Food Safety Management System as per FSSC 22000 Ver 6.0 & ISO 22000:2018 standard requirements.

- ☐ Top management has defined and documented the safety policy which is appropriate to the purpose and role of FOOD CITY in the food chain.
- ☐ The health and welfare of FOOD CITY's customers, and staff, are held as being of primary importance in the business activity. The management and staff are committed to providing the highest possible standards of hygiene, throughout all levels of our operations, and in all locations, in the procurement, storage, preparation and service of food to their clients.
- ☐ FOOD CITY is committed to the implementation of food safety policies and the same is communicated down the line to all the personnel, through appropriate training sessions, memos and visual aids thereby ensuring that it is understood.
- ☐ Once a year, regular review takes place to determine whether the food safety policy and especially the objectives of FOOD CITY are still appropriate.
- ☐ The policy has been displayed at all vantage points in the office, central kitchen, site kitchen, stores and mess areas.
- ☐ FOOD CITY aims is to strive for continuous improvement in Food Safety System and has taken all the precautions to accomplish "Safe Food Preparation and System" in strict compliance with " FSSC 22000 Ver 6.0 & ISO 22000 standard requirements" and the local authority standards & regulations.
- ☐ FOOD CITY is committed to produce food compliant to the safety standards of their clients.
- ☐ FOOD CITY targets aim at the timely delivery of products, in the right quantities, at the right places using up to date equipment, trained and skilled food handlers.
- ☐ All the precautions are taken to avoid any type of hazards / contamination (Physical, Chemical, Biological & Allergens).
- ☐ Continuous monitoring of personal hygiene & strict sanitary practices is followed to ensure food safety.
- ☐ High quality raw materials are used for all food preparation, Potable water is used for all preparation and cleaning activities.
- ☐ FOOD CITY management shall ensure all necessary resources are made available to achieve these aims.

General Manager



Revision Date: 01/01/2026
Next revision date :01/01/2027