

FOOD SAFETY MANAGEMENT POLICY AT GRUPA AZOTY

Rapidly growing Grupa Azoty addresses some of its products to food industry consumers for whom it is important to observe the rules of a system based on the analysis of hazard and critical control points of HACCP along the food chain.

Our primary objective is to strive constantly to meet the needs, requirements and expectations of our customers and therefore, at our plants producing goods for food industry, we implement and maintain the system which complies with the requirements of the Food Code, ISO 22000 standard and legal regulations.

FOOD SAFETY POLICY MANAGEMENT AT GRUPA AZOTY is pursued by:

- monitoring parameters affecting the quality and safety of products,
- observing hygiene regimes during the production, storage and distribution,
- constant modernising and improving infrastructure resources and manufacturing technologies,
- raising the personnel's awareness of health security,
- internal and external communications aiming at exchanging information on hazards to the product safety in the food chain.

The personnel working in areas covered by the HACCP system is trained in the requirements of Good Hygiene Practice and Good Manufacturing Practice as well as HACCP system. It is aware of the risks which have been identified throughout the production and distribution cycle of the product and at the same time it is responsible for the health safety in every workplace.

We are committed to continuous improvement of the implemented Food Safety Management System.

FOOD SAFETY MANAGEMENT POLICY AT GRUPA AZOTY is widespread and well-known among the personnel covered by the HACCP system as well as it is regularly reviewed and updated, depending on the needs.



Paweł Jarczewski
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