Food Safety Policy

At Lynn River Limited, we are dedicated to ensuring the highest standards of food safety in all aspects of our operations. We recognize the critical importance of providing safe and wholesome food handling products to our customers and are committed to meeting and exceeding their expectations.

Our commitment is to:

- Comply with all applicable food safety laws, regulations, and standards, including ISO 22000:2018;
- Conduct thorough hazard analysis and risk assessments to identify potential hazards at all stages of the process, from raw material sourcing to distribution;
- Adhere to strict Good Manufacturing Practices throughout our facilities to maintain a hygienic and safe environment for food production; and
- Work towards continuous improvement.

The objectives we will pursue to satisfy this commitment are:

- Stay informed about changes in regulations and ensure that our practices are always in full compliance with these requirements.;
- Establish and maintain a robust Food Safety Management System (FSMS) based on the principles of Hazard Analysis and Critical Control Points (HACCP) and ISO 22000;
- Work closely with our suppliers to ensure the safety and quality of raw materials and ingredients used in our products;
- Implement measures to prevent cross-contamination, maintaining cleanliness and sanitation standards, and ensuring proper hygiene practices among our employees; and
- Provide staff with adequate advice, information, education, training, and suitable supervision.



Anthony Griffin
CEO
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