



FOOD SAFETY POLICY

SINA Gérard/ E^{SE} URWIBUTSO is committed to consistently provide safe and high quality products to its customers and consumers by ensuring food safety at all stages of production, for all our products.

The Enterprise is committed to continually enhance the reputation of its brands by producing and maintaining consumer confidence in its products. We will continue to improve, measure, evaluate and validate the system's effectiveness taking into consideration all statutory and regulatory requirements as well as mutually agreed customer requirements.

Food safety is the responsibility of all employees that have both direct and indirect influence on the safety of our products. To this end, SINA Gérard/ E^{SE} URWIBUTSO has set following principles:

- ✦ Apply suitable Good Hygienic Practices and adoption of ISO 22000 principles throughout the enterprise food processing activities.
- ✦ Ensure sustainable food safety and quality performance through an effective implementation and certification of ISO 22000
- ✦ Continually review food safety policies, objectives and procedures to effectively manage food safety risks and opportunities associated with changes in products, processes and technologies.
- ✦ Build food safety and quality capability through well elaborated programs that develop technical skills, increase employee competence, to manage risk and drive increasing levels of excellence.
- ✦ Maintain a smooth communication with all interested parties about all necessary requirements related to effective implementation of ISO 22000

As Owner and Managing Director, I am committed to the implementation of this Food Safety Policy.

Owner and Managing Director
SINA Gerard

10th October 2019


SINA Gérard
E^{SE} URWIBUTSO
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