



Food Safety Quality Policy FSSC

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HOUERS (Pty) Ltd

1. Purpose

This policy states our company's commitment to food safety, product quality, customer satisfaction, and regulatory compliance in the manufacture of corrugated paper cartons for food contact applications.

2. Scope

Applies to all activities, processes, and employees involved in the design, manufacture, storage, and dispatch of corrugated packaging products at :

Houers (Pty) Ltd.

1 Valencia St, Letsitele 0885, Limpopo, South Africa

3. Policy Statement

We at Houers (Pty) Ltd. are committed to:

1. Food Safety & Compliance

- Manufacturing safe corrugated cartons that comply with FSSC 22000 v6, ISO 22000:2018, ISO/TS 22002-4, FSSC Additional Requirements, and all applicable legal, regulatory, and customer requirements.

2. Quality & Customer Focus

- Meeting agreed customer specifications, print quality, and delivery expectations through effective quality assurance and continual monitoring.

3. Risk-Based Thinking

- Identifying and controlling hazards (biological, chemical, physical) through HACCP principles, validated control measures, and robust prerequisite programs.

4. Continuous Improvement

- Regularly reviewing our FSMS and QMS performance, conducting management reviews, internal audits, and implementing corrective actions to drive improvement.

5. Culture & Competence

- Promoting a strong food safety and quality culture across all levels of the organization, ensuring employees are trained, competent, and empowered to maintain standards.

6. Sustainability & Responsibility

- Managing environmental impacts, including waste reduction, energy efficiency, and climate change risks, aligned with our sustainability commitments.

4. Responsibilities

- Top Management ensures resources, infrastructure, and leadership for the effective implementation of this policy.
- All Employees are responsible for following procedures, maintaining personal hygiene, and reporting any nonconformities that may impact food safety or quality.

5. Review

This policy will be **reviewed annually** (or as required) during **Management Review** to ensure continued suitability and effectiveness.

Signed: _____

Position : _____

Compiled by : A Muller (20.08.2025)

Approved by : W Mostert