

SECC Food Safety Policy
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Snowy Elk Coffee Company as Coffee roaster, packer, shipper and marketer consider food safety as fundamental to our ongoing business. Our goal is to provide high quality, safe food every time, everywhere. Every day we work to earn the trust of our customers and consumers, beginning with the safety of the products we produce and extending to improving food safety around the entire United State of America where we ship.

Our definition of food safety is simple in that we want to protect people from illness from consuming our produce. Because we touch the global food supply chain in so many ways and in so many places, we take a broad, comprehensive science and risk based approach to ensure the safety and integrity of all of our produces. This comprehensive approach is designed to address biological, chemical and physical hazards. Snowy Elk Coffee Company's key Food Safety Policies are:

1. GOOD FOOD SAFETY PRACTICES

We implement global standards and principles through programs, such as Good Agricultural Practices (GAP), Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), and the Hazard Analysis and Critical Control Points (HACCP). We will regularly measure for compliance against these standards and implement performance objectives to assure our clients and customers that we are providing produce, which is safe to eat while meeting their quality expectations.

2. ACCOUNTABILITY

We hold ourselves accountable to fully implement our Food Safety Management System (FSMS) and continuously seek ways to improve the food safety system in our entire produce supply chain. We hold our growers, vendors, and suppliers accountable for fully implementing our requirements of them.

3. TRANSPARENCY

We are committed to transparency and sharing information on food safety issues across our business and with regulators, customers, vendors, suppliers and consumers.

4. CONTINUAL IMPROVEMENT

Our food safety performance will be considered at every management meeting and our Principal will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and it is kept up to date with legislative requirements.

Scott Gondzar
Chief Adventurer/ Master Roaster/ Owner
12.12.2017