



Group Policy

Sustainable Sales

FOOD SAFETY

Document owner: COO, CCO & CTO
Approver: CEO

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Food Safety

1 The purpose of this policy is

To ensure that our products meets the requirements from all stakeholders in terms of food safety.

2 Policy Statement

Customers and consumers can trust our products, our approach to food safety, and our food safety management systems.

3 Our principles

- Grieg Seafood’s products are produced, processed, packaged, labelled, and sold in a value chain that ensure a high level and focus on protection of human health.
- Based on scientific advice, data collection, analysis, and regulatory requirements Grieg Seafood deliver a seamless integrated approach to food safety and quality
- Grieg Seafood has a fully integrated traceability system from roe to finished product, including fish feed. Our operation also keeps adequate records of raw material suppliers, and the ingredients they supply.
- Grieg Seafood will advise customers to comfortably recognize that they are responsible for proper storage, handling, processing, or cooking of food after delivery.
- Products originating from our processing plants have been handled under a competent HACCP- and sanitary program. Grieg Seafood focus on risk-based thinking to take advantage of opportunities and preventing unwanted results.
- Residues of medicines in our products are below the limits set by food safety authorities and national regulations.

4 Definitions

Contaminant: Any biological, chemical or physical agent, foreign matter or other substances not intentionally added to food that may compromise food safety or suitability (according to FAO).

Foodborne bacteria: Bacteria in food that can cause illness. Examples on such bacteria are *Listeria monocytogenes*, *Salmonella*, *Escherichia coli* and *Staphylococcus aureus*.

Food Safety: Assurance that food will not cause adverse health effects to the consumer when it is prepared and/ or eaten according to its intended use (according to FAO).

Global Food Safety Initiative: GFSI’s work in benchmarking and harmonization fosters mutual acceptance of GFSI-recognized certification programs across the industry and enables a simplified “once certified, recognized everywhere” approach (according to GFSI).

HACCP system: A management system which maintains food safety through the analysis and control of biological, chemical, and physical hazards - from raw materials, production, procurement, and handling, to manufacturing, distribution, and consumption of the finished product.

Hazard: A biological, chemical or physical agent in food with the potential to cause an adverse health effect (according to FAO).

5 Tracking, reporting and key performance indicator

- All our operations to be certified according to a Global Food Safety Initiative within 2022.
- Potential hazards are both identified, risk assessed and recorded through our applied HACCP system. Measures and the degree of control are decided through this system.
- Grieg Seafood performs analysis to detect levels of environmental contaminants and relevant foodborne bacteria according to standard analytical methods by external laboratories. All levels are below the limits set by the relevant food safety authorities and national regulations.
- All withdrawal periods of medicines used in farming operations are rigorously followed.
- Grieg Seafood has established systems to trace the product from roe to customer, including records of fish feed, and treatments applied. Procedures are in place to withdraw products from the market if a risk to consumer health or safety is detected.

6 Responsibility for implementing and adhering to this policy

Board of Directors

- Monitors compliance with the policy and results of the KPI, as this policy is an integrated part of our business strategy

CEO & Global Management Team

- CEO approves this policy
- Championing the policy

COO, CCO & CTO

- Reviewing and updating the policy
- Communicating policy organizationally
- Advising and assisting regional directors, managers and supervisors in addressing issues
- Responsible for results of the KPI and corrective actions

Regional Directors, Managers & Supervisors

- Keeping updated on relevant national- and international regulations and guidelines
- Communicating policy to all staff
- Adhering to policy
- Addressing issues
- Providing regular training/awareness programs
- Responsible for results of the KPI and corrective actions

All staff

- Adhering to policy
- Attending regular training/awareness programs
- Responsible for results of the KPI and corrective actions

7 Related documents or references

This policy is implemented in conjunction with the following:

- Norwegian Food Safety Authority: <https://www.mattilsynet.no/english/>
- Canadian Food Inspection Agency: <https://www.inspection.gc.ca/>
- UK Food Standard Agency: <https://www.food.gov.uk/>
- European Food Safety Authority: <https://www.efsa.europa.eu/en>
- U.S. Food & Drug Administration: <https://www.fda.gov/food>