# Introduction

1.1 **[Company Name]** is committed to the manufacture of a range of products that comply with the legal specifications of dairy products and are safe for consumption.

1.2 We have a long-standing commitment to supply products that are safe for consumption.

1.3 We achieve this by:

1.3.1 Good Hygiene Practices

1.3.2 Good Manufacturing Practices

1.3.3 Good Distribution Practices

1.3.4 Good Laboratory Practices

# Sampling

2.1 **[Company Name]** is also committed to implement an effective sampling program to verify the microbial and chemical status of final product, effectiveness of the staff hand washing procedures as well as food contact surfaces, considering the risk to food safety.

2.2 The sampling program will also provide for water quality determination. Timely action shall be taken should microbial and or chemical results be outside the defined criteria.

2.3 All incoming raw materials shall be checked against the relevant certificates of analysis where applicable to verify compliance.

# Analyses

3.1 **[Responsible Department and/or Person]** will be responsible for the analyses of dairy products in the **[Company Name]** laboratory according to the laboratory instructions.

3.2 Accredited external laboratories shall be used at appropriate frequencies for calibration purposes.

3.3 Environmental samples as well as raw and final products will be tested for specific pathogens or in the case of water for chemical analysis as specified by sampling matrix.

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| **Executive Manager: [Name]** | **Date** | **Signature** |
|  | DD-MM-YYYY |  |