

Policy on Food Waste & Loss HALEON SITE JAMSHORO

Why do we have this policy?

What does this policy cover?

“This policy aims to reduce food waste and loss within our operations and supply chain, aligning with FSSC 22000 requirements”.

This policy applies to all stages of our food production and distribution processes.

We are committed to establish measurable **targets to reduce waste and loss** to ensure compliance with FSSC 22000 standard and other relevant regulations. We do conduct comprehensive analyses to identify and **quantify food loss and waste** within our operations. It is important that we have an effective quality management system (QMS), which covers a comprehensive system of management responsibilities, Quality & FSMS expectations and documented policies and procedures to ensure compliance.

What people need to know?

Categorize waste as Hazardous & Non-Hazardous waste along with the type of wastes.

Define type of Waste generated as Chemical/ Microbiological, Paper, Plastic, Metallic or Glass waste.

Ensuring the safety and security of its own personnel / employees.

What do you need to know?

– The Leadership team is responsible for ensuring there is a **waste management program** in place and for assigning responsibility to senior managers for providing and maintaining its elements.

– Senior executives need to make sure that resources and infrastructure are available to sustain the independence of the Quality organization and to ensure that the **FOOD SAFETY MANAGEMENT SYSTEM** is well maintained, communicated, implemented, and monitored. They are responsible for compliance in their areas of responsibility.

– If you are a senior manager, you are responsible for making sure the **food safety culture** is effective and well implemented in your business area and that your business area is fully compliant with all applicable global and local laws and regulations.

– If you are a manager, you are responsible for maintaining and enhancing the **REQUIREMENT of FSSC 22000** to fit your business and for applying the Food Safety Management System in your area of activity through a local quality system and being fully compliant.

– As an employee, you are responsible for ensuring that you comply with all applicable local standard operating procedures and escalate any Non-Conformance appropriately.

– We all adhere to our standards and procedures to ensure **Food Safety Management System**, and we understand why it matters to follow them.

– The **waste management system** is based on global guideline QD-STD-003648 Management D1 Environmental Compliance Standard.

– All operational units in scope must implement the **waste management** through their quality systems to ensure that they are applied in a consistent and sustained way.