



		CFF UAE FOOD SAFETY & QUALITY POLICY		
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For over 18 years, Classic Fine Foodstuff Trading LLC, UAE (CFF UAE) has been dedicated to promoting the growth and success of independent businesses. Aligned with the company's strategic approach, the CFF UAE food Safety and quality policy is designed to actively support our customers in addressing their business challenges. This support is facilitated through the delivery of sustainable solutions and services, each offering added economic value. Employing a multi-channel approach, the Food Safety and Quality Policy of CFF UAE is established upon the following guiding principles:

Alignment with Organizational Purpose and Context:

- As a customer service-oriented business, CFF UAE has actively cultivated a food safety culture and developed a customer-centric attitude among our staff.
- To strengthen our commitment to the value of food safety and quality in our customer care approach, we have established and are dedicated to continuously improving the Food Safety Management System (FSMS) at every level, not only within our organization but also extending to our business partners.

Food Safety and Quality Objective Setting and Review:

- We have implemented a systematic approach for setting and regularly reviewing our food safety and quality objectives. This ensures that our FSMS remains effective and continually improves over time.

Commitment to Compliance:

- Our commitment is to secure sector leadership by implementing a highly efficient Food Safety Management System across all operations at CFF UAE.
- This system is designed to adopt a systematic approach to identifying and managing food safety risks.
- These internationally recognized standards help us meet regulatory and statutory requirements, while also positioning us as pioneers in delivering safe, premium-quality food products.
- Adopting and upholding these standards reflects our persistent dedication to excellence and prioritizing the well-being of our consumers.

Communication:

- Effective communication, both internally and externally, is key to our food safety and quality policy.
- Internally, we foster transparency and timely communication through displays in various areas and induction training.
- Externally, we engage with relevant stakeholders, including regulatory authorities, customers, and other interested parties, to raise food safety and quality awareness and responsiveness, utilizing platforms such as our website.
- Our commitment involves ongoing efforts to enhance collaboration, with a focus on continual improvement in our relationships and associations.

Continual Improvement:

- We actively seek opportunities to enhance our processes, update protocols, and implement best practices to ensure the ongoing effectiveness of our food safety measures.
- We consistently assess our performance to enhance our FSMS and operations, striving for increased effectiveness.
- We actively seek innovative methods and tools to improve our products and services, aiming to support our customers and strengthen our own competence.
- Drawing lessons from our experiences, we share this expertise through a clearly defined and effective communication platform.

Competency Assurance:

- Recognizing the critical role of competency in food safety and quality, we are committed to ensuring that all employees involved in food handling and food safety and quality-related activities possess the necessary competencies.
- This includes regular training, skill development, and competency assessments to uphold the highest standards in food safety.
- We prioritize a consistent and structured approach to training and human resource development to maintain excellence in our operations.