

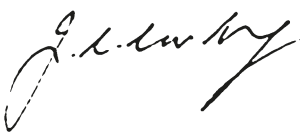
BLUE STAR FOOD SAFETY POLICY

At Blue Star NZ, we are committed to providing safe and high-quality print packaging solutions to our customers. Our aim is to consistently meet and exceed customer expectations while adhering to industry standards and best practices. We believe that quality is not just a goal, but a fundamental aspect of our business operations.

We recognise the importance of food safety in the packaging industry and strive to maintain the highest standards in our operations. This food safety policy outlines our commitment to ensuring the safety of the packaging products we produce.

- 1. Compliance with Regulations:** We will comply with all applicable food safety regulations, standards, and legal requirements set forth by local, national, and international authorities. Our operations adhere to guidelines such as Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP).
- 2. Risk Assessment and Management:** We will conduct regular risk assessments to identify potential hazards that may affect the safety of our packaging processes and products. Our risk management approach will involve implementing appropriate control measures to mitigate these risks, ensuring the safety of the products that come into contact with our packaging.
- 3. Supplier Approval and Control:** We will establish a formal supplier approval process to ensure that all raw materials used in the production of our packaging materials meet the necessary food safety standards. We will maintain strong relationships with our suppliers, conducting regular audits and assessments to verify their compliance with our food safety requirements.
- 4. Training and Awareness:** We will provide training and awareness programs to all employees involved in the production, handling, and quality control of our packaging materials. These training programs will focus on food safety principles, hygiene practices, and the importance of following established procedures to prevent contamination.
- 5. Hygiene and Sanitation:** We will maintain a clean and hygienic production environment by implementing robust sanitation procedures. This will include regular cleaning schedules, proper waste management, and the use of appropriate cleaning agents and sanitisers. Personal hygiene practices, such as handwashing and the use of protective clothing, will also be emphasized to ensure the prevention of cross-contamination.
- 6. Traceability and Recall Procedures:** We will maintain a robust traceability system that allows us to track the origin and flow of our packaging materials throughout the supply chain. In the event of a quality or safety issue, we will have procedures in place for prompt and effective product recall, ensuring the protection of our customers and consumers.
- 7. Continuous Improvement:** We are committed to continuous improvement in our food safety practices. We will regularly review and update our policies and procedures to integrate the latest industry standards and best practices. Feedback from customers, regulatory authorities, and employees will be valued and utilised to drive ongoing improvements.

This food safety policy will be communicated to all employees, suppliers, and stakeholders to ensure their understanding and commitment. Compliance with this policy is mandatory for all individuals associated with Blue Star NZ. We will regularly monitor and review our food safety performance to ensure the effectiveness of our policy and its implementation.



Jill Cowling
Group Chief Executive Officer
Blue Star and Webstar

Effective from January 2020

Reviewed 01 September 2024