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Scope: To develop and implement the Quality Management system in organization.

Objective: The purpose of this policy is to outline the requirements of management commitment to the quality management system and food safety plan and the management review process to insure compliance of the system.

Reference: McDonalds SQMS, BRC, OSI

Responsibility: Top Management

Procedure:


Vista processed food Pvt ltd management is engaged /committed for the development and implementation of the quality management system (including **food safety system**/ Environmental management system) and continually improving its effectiveness by:

- a. Establishing food safety and quality policy
 - b. Ensuring availability of resources
 - c. Conducting management review (Annually)
 - d. Communication – Measures of Company requirements & McDonalds Requirements
- a. Establishing food safety and quality policy**
Food safety and quality policies have been established, communicated, and understood at all levels.

VISION STATEMENT

“OSI – Vista will be THE BEST food Solution provider to leading food companies in India”

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QUALITY & FOOD SAFETY POLICY

“We, Vista Processed Foods Pvt Ltd, India’s Premier Food Processing Enterprise as secondary producer in the food chain, specializing in Par fried frozen vegetables & non-vegetable snacks, fresh & hard boiled chicken eggs, chilled fresh produce products and other products.

We are committed to maintain quality & food safety at all the steps of food chains by following roadmap of Food Safety Management System (FSMS), Quality Management System (QMS) and by meeting customer requirements.

We shall strive to achieve this, through our world-class facilities, dedicated and trained employees and upgrading time to time through innovations.


We accept our responsibility towards quality & food safety of raw materials and converting into hygienic and safe food products and its dispatches.

Being Industry Leader, we are responsible for complying statutory, regulatory and customer requirements related to Quality & Food Safety.

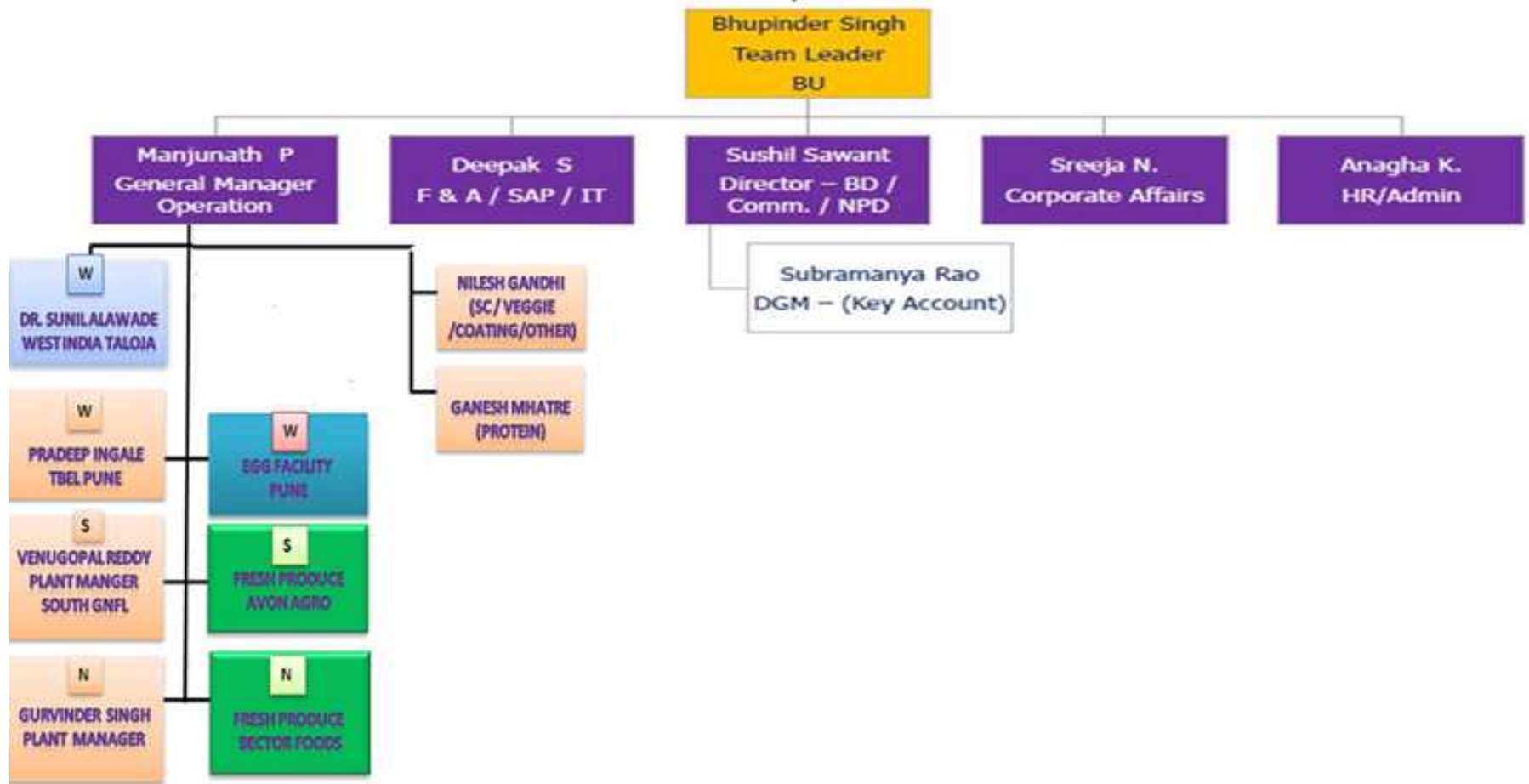
This policy is communicated at all levels and shall be reviewed periodically for Continual Improvement. ”

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Organization Matrix Vista Processed Foods Organization Chart:

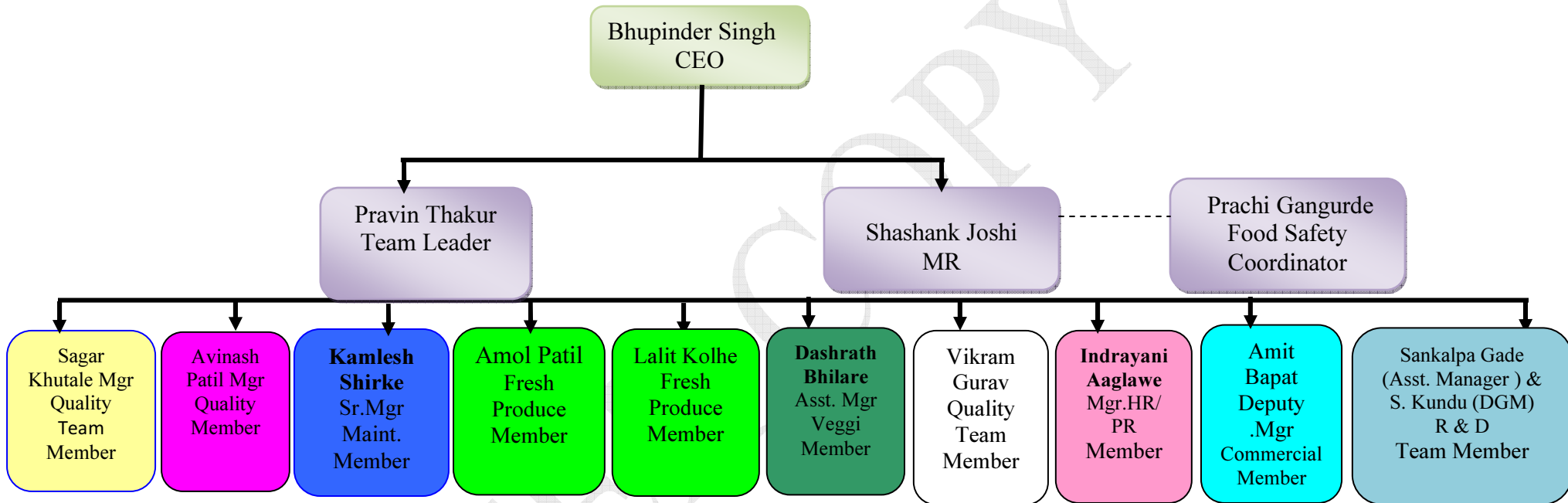


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Food Safety Team:



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b. Ensuring availability of resources : Resources management system:

The resources for the processes are identified and categorized as follows.

Sr. No .	Resources	
1	Man	Personnel skill set (Organization Structure)
		Experience
		Training
2	Machine	Capable
		Calibrations
		Maintenance
3	Methods	Accurate and updated procedures and work instructions (Process Flow)
4	Material	In spec material and their handling (Specifications & sops)
5	Money	Support timely implementation for the above provided from the personnel and finances required to implement and improve the processes of the quality management system and the food safety plan

c. Documented management review

Management review of the quality management system is conducted yearly to measure the performance, for Improvement planning & progress review. (MRM SOP- V/APEX/SOP/3.6)

d. Communication


Measures of Company requirements & McDonalds Requirements

To deliver products that meet McDonald's requirements

Sr. No	McDonalds product requirements	Fulfilled through
01	McDonalds product specifications	Specification compliance report
02	All applicable laws and regulations	External origin documents listed
03	Ensure continuous product quality improvement	Quality management systems

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Senior Management Commitment:

1. The senior management at the facility and corporate shall provide the personnel and finance required to implement and improve the processes of the quality management system and the food safety plan.
2. There shall be clear communication by appropriate departments to senior management of compliance to the food safety and quality management system and resolution of any issues
3. Senior management shall ensure that food safety and quality objectives are established, documented, monitored and reviewed.
4. The senior management has responsibility for the review process.
5. The senior management review shall be occur annually including evaluation of:
 - a. Previous management review documents, action plans and time frames
 - b. Internal, second party and third party audits
 - c. Customer complaints, feedback and performance indicators
 - d. Incidents, corrective actions, out-of-specification results and nonconforming materials
 - e. Process control and out-of-control incidents
 - f. Reviews of the HACCP system, *defense and raw material authenticity*
 - g. Developments in scientific information
 - h. Resource (financial and personnel) requirements
6. The senior management reviews shall be documented and retained and used to revise the objectives
7. The decisions and actions agreed within the review process shall be effectively communicated to appropriate personnel and the actions implemented within agreed timelines. Records shall be updated to show when the actions have been completed and their effectiveness has been verified to prevent recurrence.
8. A system shall be in place to ensure that the company is kept informed of scientific and technical developments, industry standards, and all relevant government regulations.
9. The most senior production or operation manager shall attend the opening and closing meetings of any corporate or third party audit. Relevant department managers or their deputies shall be available as required during the audit process.

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10. Senior management shall ensure that all non-conformities are addressed no later than 30/28 days for BRC from receipt of the audit or as requested by a customer or audit body.

Revision Status:

Sr.#	Rev. No	Rev. Date	Revised Matter
01	04	09/09/2011	
02	05	28/04/2012	Updated (OSI Ref.)
03	06	17/10/2012	New team established (organization changes)
04	07	18/01/2013	Clumped Food Safety & Quality policy
05	08	07/12/2013	Food safety changed and updated
06	09	02/06//2015	Verified and updated
07	10	02/08/2016	updated
08	11	20/10/2016	Reviewed (Included new team as per changed organization structure Reviewed as per BRC issue 7)
09	12	19/05/2017	Reviewed and updated

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