

BLUE SKIES FOOD SAFETY AND QUALITY POLICY

Blue Skies Juice Ghana Ltd. operates a system which delivers to our customers the consistent product safety, legality, quality and authenticity they expect. We achieve this because our employees are chosen for their enthusiasm, commitment and intelligence. They apply these virtues to ensuring the success of our company by striving for excellence and continuous improvement in everything they do.

I fully endorse our method of delivering food safety, legality and quality by means of the diligent application of the following elements: A logical Quality Management System based upon the principles of quality assurance and the HACCP technique of risk assessment and control as shown in the FSSC 22000 International Standard for Food Safety Management Systems, GSA standard for fruit juices, nectars and purees preserved by physical means, GSA standard for Ice cream and the Ghana FDA Codes of Practice for food service establishments in the hospitality industry.

Good Manufacturing Practice which assures both quality and safety whilst achieving the requirements encompassed in legislation and recognised industry standards.

The provision of appropriate premises and facilities to enable the company to conduct its business effectively.

The identification and provision of the appropriate resources to support the business and ensure it operates to the highest standards. The training, development and communicating with our people to improve upon existing standards and enable the realisation of their potential. Partnership and communicating with our suppliers to foster an understanding of our business, ensuring that purchased materials and services match our agreed standards.

Partnership and communicating with our raw material suppliers to encourage preservation of wildlife and forests.

Operating to the ethical, environmental and hygienic standards in our relationships with our employees, suppliers and customers.

Monitoring and review of current practice and objectives with the aim of continual improvement of the site's food safety and quality culture.



Ruth Smith Adjei, General Manager, Blue Skies West Africa.