

 ST. LUCIA DISTILLERS GROUP OF COMPANIES	ISO22000:2018 FSMS 5.2 POLICY					
	DOCUMENT TITLE	St. Lucia Distillers Group of Companies Food Safety & Quality Policy				
	DOCUMENT NO.	P-520-A001	REV DATE	11.APR.2025	REV NO.	3

St. Lucia Distillers Group of Companies is committed to the production and distribution of alcohol beverages that are safe for human consumption. The primary objective is to ensure that the alcohol beverages are manufactured in a sanitary environment to the very highest standards using quality ingredients and packaging materials, which comply with all relevant Food Safety Legislation and approved Codes of Practice.

To achieve this operating standard, the Company will be guided by the requirements of the Food Safety System Certification (FSSC) 22000 V6 Scheme, the ISO 22000:2018 Food Safety Management System Standard, the ISO/TS 22002-1:2009 Technical Specification, the US Food and Drug Administration's Code of Current Good Manufacturing Practices, St. Lucia statutory and regulatory requirements and industry best practices.

Our Food Safety Management System (FSMS) will be maintained by:

- Establishing a risk-based approach to hazard identification and implementing control measures to mitigate the risk of introduction of possible hazards including cross-contaminants into our products.
- Ensuring that equipment and facilities are suitable for achieving food safety and quality performance targets.
- Ensuring that all our employees, contractors, and visitors are educated and trained to comply and adhere to our policies, prerequisite programs and all relevant food safety procedures and regulations to support our food safety and quality objectives.
- Ensuring that the employees embrace the development and maintenance of a positive Food Safety Culture within the Organization.
- Ensuring there is adequate communication with statutory and regulatory bodies, our suppliers, employees, customers and consumers about our product quality and food safety standards.
- Integrating our food safety and quality policies into our strategic planning, purchasing and operating decisions, performance goals and the Company’s benchmarks to satisfy the mutually agreed needs and expectations of our clients and customers and to achieve business success.
- Evaluating, reviewing, and updating our food safety, product quality, and operational objectives at our Annual Management Strategic Reviews to ensure compliance with all relevant food safety statutory regulations and laws, codes of practice and to assure our clients and consumers that we are providing beverages that meet or exceed their safety & quality expectations.
- Auditing, monitoring, and evaluating performance to ensure that standards are maintained at the highest level.
- Updating our FSMS as required to demonstrate our commitment to continuous improvement.

This Food Safety & Quality Policy has the full commitment of the Board of Directors and is endorsed and supported by all levels of staff throughout the Group of Companies. This Policy shall be reviewed annually for continued suitability.



Margaret Monplaisir

Chief Executive Officer

Date: 11 April 2025