KHEMANI

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KHEMANI DISTRIBUTORS & MARKETING LIMITED

FOOD SAFETY AND STANDARDS POLICY

(In compliance with FSSAI Regulations)

KHEMANI

1. INTRODUCTION

This Food Safety and Standards Policy has been formally reviewed and adopted by the Board of Directors of the Company. It is applicable to all employees, officers, and personnel associated with the Company, whether directly or indirectly, at all times during their engagement with the Company.

All concerned individuals are expected to familiarize themselves with this Policy and adhere to its provisions in letter and spirit, to ensure the Company's continued compliance with applicable food safety regulations, including those prescribed by the Food Safety and Standards Authority of India (FSSAI).

2. PURPOSE OF THE POLICY

This Policy outlines the Company's commitment to ensuring that all products distributed by the Company meet the highest standards of food safety, hygiene, and quality as mandated by the Food Safety and Standards Act, 2006, and relevant FSSAI regulations. This Policy applies to all operations involving procurement, storage, handling, transportation, and distribution of packaged food.

3. REGULATORY COMPLIANCE

- ✓ The Company shall obtain and renew all required FSSAI Licenses and ensure that all units, including warehouses, logistics hubs, and distribution centers, are compliant with FSSAI norms.

- ✓ The Company will strictly adhere to applicable provisions under:
  - Food Safety and Standards Act, 2006
  - FSS (Licensing and Registration of Food Businesses) Regulations, 2011
  - FSS (Packaging and Labelling) Regulations, 2011
  - FSS (Food Product Standards and Food Additives) Regulations
  - Any other FSSAI notifications or amendments issued from time to time

4. LICENSING & REGISTRATION

- ✓ The Company shall ensure it holds a Valid Central or State FSSAI license as applicable to the scale of operations.

- ✓ All suppliers and third-party transporters must be FSSAI registered/licensed and provide valid documentation.

- ✓ Periodic audits will be conducted to ensure that licenses are active and appropriately renewed.

5. FOOD HANDLING AND STORAGE STANDARDS

- ✓ Warehousing and storage facilities shall maintain hygienic conditions as prescribed under Schedule 4 of the FSS (Licensing and Registration) Regulations, including:
  - Pest control
  - Temperature control (where required)
  - Clean and dry storage areas
  - FIFO (First-In-First-Out) and FEFO (First-Expired-First-Out) inventory methods

- ✓ Products with damaged packaging, contamination, or expired shelf life shall be segregated, recorded, and disposed of as per norms.

6. TRANSPORTATION & DISTRIBUTION

Vehicles used for transporting food products shall:

- Be clean and free from contamination
- Have sealed containers or compartments to avoid tampering
- Maintain appropriate temperature and humidity (if applicable)
- Delivery personnel shall be trained in hygiene and handling practices.

7. TRAINING AND AWARENESS

Regular training shall be conducted for:

- Staff at storage and distribution facilities
- Drivers and delivery staff
- Vendor/supplier teams

Topics shall include:

- FSSAI requirements
- Hygiene & sanitation
- Handling & storage best practices
- Emergency response

8. RESPONSIBILITIES

Role	Responsibility
Compliance Officer	Ensure FSSAI license validity, oversee training and compliance
Warehouse Manager	Maintain hygiene, proper storage, and documentation
Procurement Head	Vendor selection, ensure supply from FSSAI-compliant sources
Logistics Head	Oversee clean and compliant transportation and distribution
Quality Assurance Team	Periodic quality checks, recall coordination, labelling verification

9. AMENDMENTS AND UPDATES

This Policy may be reviewed and amended by the Board from time to time, as deemed necessary or in line with applicable laws, regulations, or guidelines. In case of any regulatory changes inconsistent with this Policy, the provisions of such regulatory updates shall prevail.

#This policy was reviewed and approved by Board of directors in their meeting held on 21/05/2025#