



FIESTA

FOOD + FACILITIES

FOOD SAFETY / PUBLIC ASSURANCE

FOOD SAFETY POLICY AND HACCP GOVERNANCE

Fiesta's public food-safety policy, including governance of hygiene programmes, HACCP, allergens, traceability and verification.

FCS-FS-POL-001

VERSION 1.0

APPROVED

APPROVED BY

Angesom Kidane
Founder & Managing Director

Effective 20 September 2026 / Next review 20 September 2027

DOCUMENT CONTROL

Food Safety Policy and HACCP Governance

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DOCUMENT OWNER	Food Safety & Quality Lead
APPROVED BY	Angesom Kidane - Founder & Managing Director
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PURPOSE AND PUBLIC SCOPE

Fiesta is committed to serving safe, suitable food and meeting applicable regulatory, client and contractual requirements. Food safety is governed through prerequisite programmes, site- and product-specific HACCP controls, competent people, verified records and prompt corrective action.

PUBLIC SCOPE NOTE	This is Fiesta's public governance policy. It does not replace a site-specific HACCP plan, product specification or validated critical limit, and it does not claim third-party certification. Operational limits are established and approved for the food, process, equipment, law and site concerned.
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CORE COMMITMENTS

01 Prevent contamination and allergen harm	02 Tailor HACCP controls to each operation
03 Validate limits and verify performance	04 Stop, contain, correct and learn

01

Governance, scope and authority

The policy applies to food procurement, receipt, storage, preparation, cooking, holding, transport, service and disposal under Fiesta's control. The Managing Director is accountable for resources. Operational leaders implement controls, and competent food-safety personnel maintain the system. Anyone may stop work or isolate food where safety is uncertain.

- Applicable law and lawful regulatory direction take precedence.

- Client standards may add requirements where they are lawful and food-safe.
- Responsibilities, deputies and escalation routes are defined for each controlled operation.

02

Prerequisite programmes

HACCP depends on effective foundational controls. Each operation establishes and verifies programmes appropriate to its products, premises and service model before relying on a HACCP plan.

- Premises, equipment, preventive maintenance, utilities and potable water.
- Personal hygiene, illness reporting, protective clothing and competence.
- Cleaning and disinfection, pest control, chemicals, waste and foreign-body prevention.
- Approved suppliers, receiving, storage, transport, traceability and withdrawal readiness.

03

HACCP design and scientific validation

A competent, multidisciplinary team describes the food and intended use, confirms the process flow, identifies significant hazards and selects controls. Critical control points are determined where appropriate. Critical limits and other validated control criteria are based on applicable law, authoritative guidance, scientific literature, technical data, challenge evidence or competent expert advice.

- Generic examples are never adopted without confirming their suitability for the actual operation.
- Monitoring states what is checked, how, when, by whom and where it is recorded.
- Validation is completed before implementation or after a change that may affect control.

04

Operational control and corrective action

Approved receiving, storage, preparation, cooking, cooling, reheating, holding, transport and service controls are documented for the operation. Instruments are suitable and calibrated or verified. If a limit or control criterion is missed, affected food is identified and controlled, the process is restored, root cause is considered and disposition is authorized by a competent person.

- Records are made at the time of the activity and protected from improper alteration.
- Release, rework or disposal decisions consider the hazard and available evidence.
- Repeated failures trigger escalation, investigation and preventive action.

05

Allergen, traceability and incident readiness

Ingredients and recipes are controlled so allergen information remains current. Cross-contact risks are assessed across storage, preparation, equipment, service and changeovers. Traceability is maintained to the extent needed for timely investigation and targeted withdrawal or recall.

- Allergen requests are communicated clearly; uncertainty is never concealed from the customer.
- Suspect food is isolated, labelled and protected from unintended use.

- Material incidents are escalated to clients and competent authorities as required.

06

People, verification and improvement

Food handlers, supervisors and HACCP participants receive role-appropriate training and supervision. Fiesta verifies controls through record review, observation, calibration checks, internal inspection, testing where appropriate, trend analysis and management review. Findings are assigned, tracked and closed using evidence.

- The system is reviewed after significant change, incident, new evidence or regulatory update.
- Controlled documents show ownership, approval, version, effective date and review date.
- Superseded instructions are removed from points of use and retained only as controlled records.

07 / AUTHORITATIVE SOURCES

Reference basis

These links lead to an issuing institution or authoritative legal database. Confirm the current official text and its application before operational reliance.

General Principles of Food Hygiene CXC 1-1969
FAO/WHO Codex Alimentarius / OPEN SOURCE

Food and Medicine Administration Proclamation No. 1112/2019
Ethiopian Food and Drug Authority / OPEN SOURCE

ISO 22000:2018 Food safety management systems
International Organization for Standardization / OPEN SOURCE

CONTROLLED COPY

The approved public master is maintained at fiestacaterings.com/governance/food-safety-statement. Printed or downloaded copies should be checked against the current version before use.