Quality and Food Safety Policy - Sonepat

It is the policy of GlaxoSmithKline – Sonepat to ensure that we consistently deliver products and services to our customers, both internal and external alike, which totally meet Product Safety, Efficacy, Quality and Regulatory requirements. Quality is not a given and must be practiced daily so that it is embedded into our ways of working. Quality success is gained by strategically aligning with our dynamic Quality and Food Safety Management System and will be supported by every site employee.

In Pursuit of this, we will:

• Adopt the Quality and Food safety systems in our business process and always strive to operate at our best, using rapport, collaboration and team work to promote Quality and Food safety in every operation with compliance to Food Safety and Standards Act, India.

• Obtain and secure the commitment of the employees in the organization to Quality and Food Safety as a collective responsibility and encourage continuous improvement tools in effective implementation in Quality and Food Safety growth oriented environment.

• Actively involve the site employees in developing user friendly Standard Operating Procedures, responding to CAPA’s, understanding consumer complaint trends and participating in functional reviews to continuously improve the knowledge of our Operations.

• Implement Food Safety Management Systems at all stages by implementing the principles of HACCP (Hazard Analysis and Critical Control Point), appropriate Good Manufacturing Practices, Good Housekeeping Practices and Good Laboratory Practices at site.

• Identify, evaluate and control hazards in the manufacturing process from receipt of raw materials through storage, handling and processing, bulk packing, transportation, distribution and final consumption of the Final Product by the consumer.

• Aligning Quality systems and Food Safety systems to GSK Risk management process and confirming In Place and In Use compliance to mitigation plans for the identified risks at site.

• Aim to enhance customer satisfaction through the effective application of the systems, including processes for continual improvement of the system and the assurance of conformity to customer and applicable statutory & regularity requirements.

• Monitor our progress through regular self-audits, performance measurements, Quality Council and Periodic Product reviews.

Site Director

Vice President, Quality, SAMEA

VP & Head Supply Chain ISC

Date: 14th June 2013
Quality and Food Safety Policy - Sonepat

It is the policy of GlaxoSmithKline – Sonepat to ensure that we consistently deliver products and services to our customers, both internal and external alike, which totally meet Product Safety, Efficacy, Quality and Regulatory requirements. Quality is not a given and must be practiced daily so that it is embedded into our ways of working. Quality success is gained by strategically aligning with our dynamic Quality and Food Safety Management System and will be supported by every site employee.

In Pursuit of this, we will:

- Adopt the Quality and Food safety systems in our business process and always strive to operate at our best, using rapport, collaboration and team work to promote Quality and Food safety in every operation with compliance to Food Safety and Standards Act, India.

- Obtain and secure the commitment of the employees in the organization to Quality and Food Safety as a collective responsibility and encourage continuous improvement tools in effective implementation in Quality and Food Safety growth oriented environment.

- Actively involve the site employees in developing user friendly Standard Operating Procedures, responding to CAPA’s, understanding consumer complaint trends and participating in functional reviews to continuously improve the knowledge of our Operations.

- Implement Food Safety Management Systems at all stages by implementing the principles of HACCP (Hazard Analysis and Critical Control Point), appropriate Good Manufacturing Practices, Good Housekeeping Practices and Good Laboratory Practices at site.

- Identify, evaluate and control hazards in the manufacturing process from receipt of raw materials through storage, handling and processing, bulk packing, transportation, distribution and final consumption of the Final Product by the consumer.

- Aligning Quality systems and Food Safety systems to GSK Risk management process and confirming In Place and In Use compliance to mitigation plans for the identified risks at site.

- Aim to enhance customer satisfaction through the effective application of the systems, including processes for continual improvement of the system and the assurance of conformity to customer and applicable statutory & regularity requirements.

- Monitor our progress through regular self- audits, performance measurements, Quality Council and Periodic Product reviews.

Site Director

Date: 14th June 2013

Vice President, Quality, SAMEA

VP & Head Supply Chain ISC