COMPANY PROFILE

Business Information

Business Name: Eggs Farm Sole Proprietorship llc

Primary Line of Business: Production & supply of Fresh Table Eggs

Brand Name: Al Mazraa

Business Address: Sweihan - Al Ain (Gate No. 17)

Tel: 03-7346090

Ownership

Eggs Farm is a subsidiary company under Bin Hamoodah Group . Since 1967 Bin Hamoodah group is contributing to the economic and social development of UAE Society. The Group consists of companies collectively owned by holding companies namely, Ghanem Ali Bin Hamoodah & Sons LLC, Hamoodah Sons Holding LLC, and Faraj Bin Hamoodah Holding LLC.

Background and Development

Based on the decision of the group to diversify products Bin Hamoodah Group has established Eggs Farm in 2006 at AL Ain- Sweihan and it is located approximately 100 km east of the capital Abu Dhabi.

Commencing this year our total production was 8 million eggs. Further realizing market potential and customer demand, we have expanded our production capacity and we will be able to produce 150 million eggs by the end of the year 2015.

Present Conditions

Eggs Farm is considered as one of the leading supplier of Fresh Table Eggs in UAE with market access and customer base in all the 7 emirates in the country.

Company Strategy

Purpose : To be a leader in the poultry industry by providing enhanced services, relationship and profitability.

Vision : To provide quality services that exceeds the expectations of our esteemed customers.

Mission statement: To build long term relationships with our customers and provide exceptional customer services by pursuing business through innovation and advanced technology.

Core values• We believe in treating our customers with respect and faith• We grow through creativity, invention and innovation.• We integrate honesty, integrity and business ethics into all aspects of our business functioning Goals• Regional expansion in the field of poultry and develop a strong base of key customers.• Increase the assets and investments of the company to support the development of services.• To build good reputation in the field of poultry management and become a key player in the industry

2. SCOPE OF THE HACCP SYSTEM

The HACCP system is designed to control "***All food safety hazards (Microbiological, Physical, Chemical and Allergen) for the process from the eggs production till dispatch of the product."***

Scope:

"Eggs production, exporting, importing, farming of poultry, retail sale of living poultry."

The HACCP manual serves as guideline for the company to set the standards and serves as a reference for all procedures related to food safety. The management is committed to implement the system to produce safe food and ensures to fulfill legal requirements implied by law, guided and interpreted through the regulations issued by ADFCA

3. FOOD SAFETY POLICY

Eggs Farm Sole Proprietorship llc is dedicated to customer satisfaction by understanding their needs and fulfilling their demands on safety as well as quality by exercising international food safety standards.

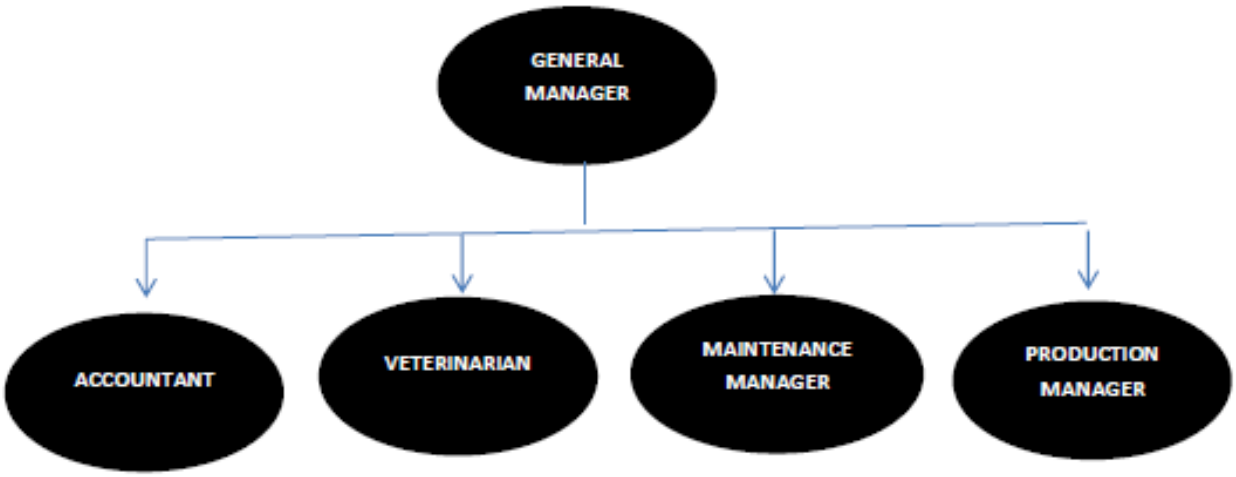
We achieve this through;

- Top management commitment
- Staff training
- Providing adequate temperature controlled facilities for receiving, storage and dispatch of dry food.
- Implementing HACCP as per Codex Alimentarius guideline
- Following ABUDHABI Municipality regulation
- Providing adequate staff hygiene facilities
- Continual improvement

The management and staffs understand the importance of implementing food safety system and are dedicated in achieving it.

General Manager

4. ORGANISATION CHART & RESPONSIBILITIES



RESPONSIBILITIES

GENERAL MANAGER

- Responsible for whole operation including purchasing, marketing and business development.
- Responsible for all communications with suppliers and customers
- Responsible to lead the company smoothly
- Responsible for price fixing
- Final decision maker for all activities pertaining to operations.
- Assesses all needs and is responsible for allocating the necessary funds.

PRODUCTION MANAGER

- Responsible for looking after all the production
- Check the production schedules
- Arrange resources for the production

- Work as HACCP Team Leader & lead the HACCP team
- Responsible for arranging products in the store
- Responsible for hygiene in store and shop
- Responsible maintaining storeroom neat and clean
- Stock control and proper maintenance of warehouse
- Responsible for stock rotation
  Ensure workers are having health card
- Responsible for servicing and maintenance of equipment's

MAINTENANCE MANAGER

- Look after over all maintenance activities in the facilities
- Follow the preventive maintenance schedule
- Make sure equipment are properly cleaned & sanitized after maintenance
- Work as HACCP Team member

VETERINARIAN

- Responsible for testing the product or evaluate product
- Check the production schedules
- Work as HACCP Team Leader in absence of Production Manager
- Responsible for arranging products in the store
- Responsible for hygiene in store and shop

ACCOUNTANT

- Work as HACCP Team member
- Administering payrolls and controlling income and expenditure.
- Auditing financial information.
- Compiling and presenting reports, budgets, business plans, commentaries and financial statements.
- Analyzing accounts and business plans

DRIVERS

- Helps in loading and unloading products from the trucks
- Ensuring the product temperature is maintained at the time of transportation and delivery
- Maintain the delivery vehicles in good condition

HELPERS/WORKERS

- Helps in loading and unloading products from the vehicles
- Arranging products in the warehouse
- Cleaning the store room and shop premises and toilets

5. HACCP TEAM-

A multi-disciplinary team is responsible to develop, maintain and review the HACCP food safety management system. The team has good experience and knowledge regarding the product safety. The HACCP team and their responsibilities are mentioned below.

Designation	Role	Competency	Responsibilities
Production Manager	Team leader	**Experience:** **Trainings:**	HACCP team leader Leads implementation and maintenance of HACCP system Documentation & record keeping Organise HACCP meetings Review manual Staff trainings Pest control Certification body and Calibration
Veterinarian	HACCP Team member	**Experience:** **Trainings:**	Responsible with suppliers and customers Purchase of raw materials Municipality communication In charge during absence of HACCP Team leader Chairs the HACCP team meetings Decision maker.
Maintenance Manager	HACCP Team member	**Experience:** **Trainings:**	Look after over all maintenance activities in the facilities Follow the preventive maintenance schedule Make sure equipment are properly cleaned & sanitized after maintenance

			Work as HACCP Team member

HACCP Meetings will be conducted yearly or in case of urgency(like Food poisoning outbreak, legal issues, customer complaints, any major issues) The agenda for the HACCP team meeting will be follow up of previous meeting, cover audit findings, other observation and areas for improvement .The team leader maintains the attendance sheet and minutes of meeting. Corrective action plan is prepared and communicated to responsible person for follow up.