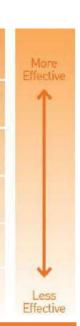


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- Eliminate the hazard altogether, e.g. get rid of the dangerous machine.
- 2 Substitute the hazard with a safer alternative, e.g. replace the machine with a safer version.
- Isolate the hazard from anyone who could be harmed, e.g. keep the machine in a closed room and operate it remotely.
- Use engineering controls to reduce the risk, e.g. attach guards to the machine to protect users.
- Use administrative controls to reduce the risk, e.g. train workers how to use the machine safely.
- Use PPE, e.g. wear gloves and goggles when using the machine



Business Risk Management Requirements for Regulatory Compliance and Food Safety

Environmental, Health, and Safety tracking and reporting

Document management for compliance reporting

Skills training, certification and management

Fully automated lot traceability and materials tracking

Workflow tracking and alerts

Ingredient declaration and analysis

Identification of hazardous materials in recipe or routing

Management of by-products of hazardous waste

Fully documented product and ingredient rack and trace

Automated HACCP monitoring and corrective action

Materials Safety Data Sheets

Labelling updated to latest food labeling requirements

For Param Corporation

Authorized Signatory





