

FOOD SAFETY POLICY STATEMENT

Each employee at Walesby Forest has a moral and legal obligation to safeguard each other, our customers and the environment by aspiring to operate a safe, injury free and healthy workplace serving food that is always safe to eat and to minimise our impact on the environment.

Our primary objective is that the food we serve is prepared to the very highest standards using quality products and ingredients and as the very minimum we will comply with all relevant legislation and approved codes of practice.

Our aim is to provide basic standard menus within a range of packages to suit a client's budget and requirements and provide bespoke menus to suit any type of event.

To ensure best practice we have developed common minimum operating standards. These are based on sound science, regulatory requirements and industry best practice and are implemented into all our catering operational areas.

We will regularly measure compliance against these standards and implement performance objectives to assure our customers that we are providing food which is safe to eat while meeting their quality expectations.

Specifically, we will require that:

- Food is always prepared under sanitary conditions that do not expose it to the risk of contamination.
- All employees are provided with the information, training and tools necessary to do their job in a hygienic and compliant manner.
- Employees comply with all company food safety policies and procedures.
- Management assume the role of supervision of our employees for compliance and conformance with these Standards.

We will also expect similarly high standards from our suppliers and contractors.

Our food safety performance will be considered at every management meeting and the Board will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and keeps up to date with legislative requirements. We will report annually via our food safety audit.