

Food Safety Policy Statement

We at Caterleisure Ltd, Caterleisure Services Ltd, Caterservice Ltd and Caterleisure (Isle of Man) Ltd acknowledge our responsibilities under the Food Safety Act 1990, the Food Safety and Hygiene (England) Regulations 2013, (including corresponding legislation for Scotland, Wales and the Isle of Man) and other relevant subsidiary food safety legislation and it is our aim at all times to offer for sale only food which is safe and wholesome.

To achieve this objective it is the company policy to:

- Ensure in conjunction with clients, that the premises and equipment which we operate are provided and maintained to the highest standard practicable and always to that required by existing and new legislation;
- Develop and implement detailed systems and procedures which will help us achieve our quality objectives and meet our legal responsibilities;
- Identify all potential food safety hazards to our products and implement all necessary control measures.
- Provide appropriate training, instruction and information to enable employees to carry out their duties correctly.
- Provide adequate resources, management systems and staff.
- Provide food from reputable suppliers.
- Monitor standards regularly and constantly seek to achieve improvements.

Our employees also have a duty to co-operate in the operation of this policy by working hygienically and safely at all times and adhering to our procedures.

Employees have a legal requirement to report illness, any food handler suffering from or being a carrier of a disease likely to be transmitted through food or who has infected wounds, skin infections, sores or diarrhea must report to (the food business operator) their manager.

The policy and systems will be reviewed periodically and when there is a change to our operations.

Signed:



Stuart Peacock

Chairman for and on behalf of Caterleisure

Date: - 1 NOV 2016