 Food Safety Policy	Page 1 of 2 Version No: 5.0
	Reviewed by: B. Gittins Amended by: M.Craven Approved by: B. Gittins Review date: April 2024
<i>Non Controlled Copy Valid Only on 8 April 2024</i>	

Introduction

Food safety is a system that controls the hazards at each stage in a process including handling, production and storage. It identifies the routines that are required to avoid potential illness, harm or injury to the consumer. We are committed to ensuring all our products are manufactured to meet the highest quality, safety and legal standards. A Hazard Analysis of Critical Control Points (HACCP) system will be utilised to ensure the safety of all food additive materials produced.

Purpose

To ensure all relevant products are manufactured to meet the highest standard of food safety. To support the development, maintenance and management of a comprehensive and thoroughly implemented food safety system.

Scope

Food safety systems for all products and processes under the control of the company.

Policy

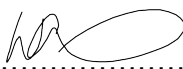
The Codex Alimentarius Food Hygiene Basic Text principles will be the basis for all food safety controls.

The senior management team is committed to HACCP and will support the training of all key staff in HACCP principles.

The HACCP Coordinator will be sufficiently trained to ensure that the HACCP team effectively undertake the HACCP study and identify the Critical Control Points within the system.

All personnel in the employment of the company will be responsible for ensuring that product safety, quality and legality is maintained throughout the process.

Key personnel that have a direct responsibility for product safety, quality and legality will have that responsibility clearly defined.

Signed 

Billy Gittins
 Managing Director
 Date: April 2024



Food Safety Policy

Non Controlled Copy Valid Only on 8 April 2024

Page 2 of 2
Version No: 5.0

Reviewed by: B. Gittins
Amended by: M.Craven
Approved by: B. Gittins
Review date: April 2024

Next review due : April 2025

Revision History.

New Version Number	Reason for modification	By	Date
1.0	Food safety policy created	CF	21/2/13
2.0	Reviewed	SB	1/3/19
2.1	Amended TFC to Eternis	MC	28/4/21
3.0	Reviewed and approved by MD	MC	May 2022
4.0	Reviewed and approved by MD	MC	April 2023
5.0	Reviewed and approved by MD	MC	April 2024