

## **FOOD SAFETY POLICY STATEMENT**

"Simply-Safe" Food Safety Management System based on HACCP

Talkington Bates firmly believes in providing its customers with a high quality service and high quality safe and wholesome food.

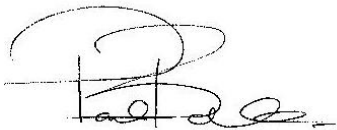
Talkington Bates wholly accepts its legal duty to comply with the **Food Hygiene (England) Regulations 2006** and **Regulation (EC) 852/2004 of the European Parliament on the hygiene of food stuffs** and all subordinate legislation. It recognises that food production areas must be maintained to a high standard of cleanliness and that food should be handled in such a way as to ensure that it does not become contaminated during its delivery, storage, preparation, service and distribution. We further recognise the need for effective temperature control of all foods likely to support the growth of micro organisms.

The emphasis of the food safety policy is on management control of food safety. The policy has been produced as a result of a HACCP assessment to provide a framework for control throughout the food operation. All suppliers are also expected to have such a philosophy.

All staff are required to abide by the policy and all procedures that are laid down by the management. Staff are expected to make every effort to maintain all written procedures.

It is our main aim to operate the business with all due diligence and regards this as a priority, in line with productivity and customer satisfaction.

Signed:



**Paul Bates**  
**Managing**  
**Director**

19th September 2019