

I. Food Safety Policy Statement

provision Catering Europe Limited accepts the aims and requirements of the Food Safety Act 1990 and associated Regulations. We recognise the importance and our responsibility in working within the guidelines of hygienically and safely prepared food at our client's premises.

We will adopt a safe level of operation within the CAP AWARD assessment programme by adhering to the given site's Analysis of Food Hazards (identifying the critical points). We recognise the main steps within the analysis are as follows: food procurement, delivery, storage, preparation, cooking, holding, transportation and service.

The responsibility for food safety rests with all but the key areas of responsibility on the Client's premises are seen as being:-

Senior Catering Managers

Are responsible for ensuring that the Food Safety Policy is implemented within the business outlets within their control.

Catering Managers

Are responsible for ensuring that the Food Safety controls, standards and procedures are effectively operated within the business for which they have management control. They should ensure that all staff are adequately informed, trained and supervised within all aspects of safe food production pertinent to the staff member's job role.

All Other Client Site Catering Employees

Are responsible whilst preparing food for ensuring that due care and diligence is taken in maintaining their Food Safety procedures, standards and controls.

Ian Jackson
Director

January 2011