



FOOD SAFETY POLICY STATEMENT

CH&Co Group and its subsidiary companies are committed to providing all its customers with a premier catering service and in achieving this, we aim to produce food to the highest standard of food safety and food hygiene.

We recognise our legal obligations to comply with relevant national and European food safety legislation by implementing, monitoring and reviewing a CH&Co Food Safety Management System.

We are committed in the identification of potential food safety hazards through our procurement, delivery, storage, preparation, service and distribution activities and implement official control measures to reduce any risk to the health of our customers and to our business operations.

We aim to ensure that food is prepared and handled according to recognised industry standards and safe practices for good food hygiene management, and that premises are maintained in a clean and hygienic condition.

We are committed to provide appropriate food safety training to all our team members to ensure that they confidently exercise responsibilities in the safe and hygienic storage, preparation and service of food.

We aim to ensure there is suitable and sufficient availability of resources to achieve the principles of the CH&Co Food Safety Management and to produce safe and wholesome food.

CH&Co and its subsidiaries work hard to ensure that the following is implemented and managed across all of our catering operations:

1. All team members are instructed in the correct methods for the safe storage, preparation, service and disposal of food and that these methods are correctly implemented and monitored.
2. All team members are instructed in the principles of the CH&Co Food Safety Management System and that these are implemented and monitored on a regular basis to ensure company and legal compliance.
3. Comprehensive due diligence records are monitored on a regular basis to ensure company and legal compliance.
4. All team members take personal responsibility to ensure that they correctly follow appropriate food safety and food hygiene practices and procedures at all times.

All employees will be expected to take personal responsibility to ensure that appropriate practices and procedures are correctly implemented at all times.

We will ensure that there is a sufficient availability of suitable resources to achieve food safety management and product safety.

In case of doubt or concern about the application of this policy, employees should consult the HSE Team.

A handwritten signature in black ink, appearing to read 'Bill Toner', written in a cursive style.

Bill Toner – CEO

Date – 9th November 2022