



Somerset Local Food Limited

Food Safety Policy

Every member of staff at Somerset Local Food Limited has a moral obligation to safeguard each other and customers by aspiring to operate a safe, injury free and healthy workplace, sourcing and delivering food that is always safe to eat.

Our primary concern is that the produce we source and sell is of a high standard, and as a minimum we comply with all relevant legislation.

To ensure best practice we have implemented a robust HACCP system and supporting documentation based on the Codex 7 Principals of HACCP, along with ISO standards 22000 and 22002 and we follow all safe methods outlined within the standards.

This makes sure that:

- Produce is always stored, handled and delivered in a safe manner, so as not to expose it to the risk of contamination
- All employees are provided with the information, training and tools necessary to do their job in a hygienic and compliant manner
- Employees comply with the company food safety policy and process control chart (CCP's)
- Management assumes the role of supervision of all employees for compliance and conformance with the standards

Signature:

Date: 5th September 2018

Philip Sharratt

Chief Executive

Somerset Local Food Limited