



GENERAL FOOD SAFETY AND HYGIENE POLICY STATEMENT

Ramside Estates recognises its legal and moral duties to comply as a minimum standard with all current and relevant legislation and associated documentation.

Ramside Estates and its food outlets primary goal is to endeavour to continuously deliver a high-quality food restaurant and catering service with high standards of food safety and food hygiene.

In order to ensure that we meet our goals a comprehensive food safety and hygiene management system has been designed and implemented at each venue. The system is based upon the core principles of Hazard Analysis of Critical Control Points (HACCP) to ensure that all practicable due diligence and maintenance of high standards.

The food safety and hygiene management system is subject continuous control measures, effective site management and monitoring with daily entries on the relevant system documentation.

The measurement of compliance is regularly undertaken against the standards and we implement performance objectives to assure our customers that we provide food which is of high quality and safe to eat whilst meeting appropriate quality expectations.

The Managing Director (MD) is primarily responsible to ensure that all due resources, including financial and human are committed towards implementing this policy across all operations;

In order to continuously maintain the high standards of food safety and hygiene the company implements the following as minimum requirements:

Comply with all appropriate and current legislation;

To fully implement and document the principles and practices of our HACCP based food safety management system;

Provide adequate and competent supervision and management who have the requisite qualifications for their posts of food based activities of their staff;

Ensure the high-risk food handlers receive appropriate food safety and hygiene training along with company policy information and instruction;

To ensure that all employees are fully aware of their individual responsibilities and requirements to immediately report any potential hazard or illness that may be manifest during or prior to food operations and to follow all personal hygiene and operational rules;

To keep true records as evidence of continuous compliance and remedial actions where applicable;

To effectively manage all rules and standards as identified within the company policy

The contents of this policy will be brought to the attention of all full and part time employed food handlers throughout the company regardless of venue.

Signed:  (MD)

Name: **John Adamson**

Date:  **March 2018**