

Document Title: <b>Food Safety Policy Statement</b>	
Document Reference: <b>RAD-PP-01a</b>	Version No: <b>2</b>
Applicable to: <b>Radish</b>	

**Appendix A**

**Food Safety Policy Statement**

This Food Safety Policy applies to all companies under the Churchill Contract Services Group Holdings Ltd to include the following subsidiaries and trading names:

- ▀ Radish (RAD)

Churchill Contract Services Group Holdings Ltd recognises that we have a moral and legal obligation to protect our employees, our customers and the environment. Therefore, we are committed to operating in such a manner that ensures the safe production of food and drink, in accordance with the requirements of food hygiene regulations, demonstrating all reasonable precautions have been taken and that all due diligence has been applied.

We recognise and acknowledge our obligations under the Food Hygiene (England) Regulations 2013, and all associated food safety legislation, and as a minimum operating standard, the company will comply with these requirements. We manage food safety with by use of the in-house system, “CaterSafe”, which is based on the principles of HACCP and is underpinned by the key objectives of Food Hygiene Excellence, Safety First and Engaged Food Safety Management.

The Catering Management Team in conjunction with the HSEQ Department will regularly monitor and measure its compliance with these requirements and its performance against company objectives. This system will operate in line with the company’s Integrated Management System (IMS) which is independently audited against the ISO9001, ISO45001, ISO14001 and ISO50001 standards. The requirements of the Group Health and Safety Policy will also be considered.

**The Churchill Group is committed to ensuring the following:**

- ▀ Provision of appropriate resources, including financial, human and technical, for the adoption and implementation of the food safety policy and associated food safety management systems.
- ▀ Ensuring that the management system “CaterSafe” includes identification of food safety hazards associated with the Churchill Group undertakings and that appropriate control measures are implemented and communicated as required.
- ▀ The provision of equipment that is safe for use and maintained by manufacturers’ requirements.
- ▀ Equipment, food and hand contact surfaces will be kept clean at all times and will be cleaned and disinfected by the cleaning schedule.
- ▀ The identification of responsibilities of all employees about food safety including requirements about personal hygiene, reporting of illness, and dress code.
- ▀ The communication of food safety matters with employees.
- ▀ Monitoring and reviewing food safety performance not only to comply with legal requirements but also secure continual improvements.
- ▀ The provision of sufficient information, instruction, training and supervision of its employees.
- ▀ Complying with Food Standards Agency advice and withdrawal notices.

**We require our employees, and those working on our behalf, to:**

- Comply with the Essentials of Food Hygiene; issued as “CaterSafe Commitments”.
- All employees must maintain a high standard of personal cleanliness at all times and wear the supplied correct uniform during their hours of work.
- Follow the requirements of the CaterSafe (HACCP) system and associated guidance documents.
- Undertake food hygiene training as and when required. All employees at a minimum must hold the Level 2 Food Hygiene Certificate or equivalent.
- Report any known or suspected cases of personal illness or infection that could pose a direct or indirect risk to food safety immediately to their line manager.
- Not to use equipment that could pose a risk to food safety, the safety of themselves or the safety of others, and to ensure that the equipment is isolated or taken out of use.
- Undertake cleaning duties by the cleaning schedule and good practice.
- Report any inspections or interventions by Enforcement Officers directly to their line manager, and were required to comply with any immediate directions that are given.

**To ensure that this policy is effective, we will:**

- To review this policy to ensure that it remains relevant and appropriate to the organisation’s activities. This policy is scheduled to take place annually or where significant changes occur.
- Communicate any resulting changes to employees and others affected.
- Monitor food safety performance through food hygiene audits and inspections.

While the Managing Director takes responsibility for monitoring the effectiveness of this policy and driving the company to achieve continual improvement in food safety performance, the successful implementation of this policy requires total commitment from all employees of the business.

Signed on behalf of Churchill Contract Services Group Holdings Ltd



J.M. Briggs, Group Managing Director

**Date:** November 2019

**Review date:** November 2020