

Compass Group UK & Ireland is committed to maintaining the highest standards of food safety and hygiene within our food businesses in order to provide safe and wholesome food for all our customers.

We will achieve this through:

- Leaders at all levels demonstrating and encouraging a positive food safety culture through proactive interaction and engagement with our frontline teams;
- Leaders at all levels proactively undertaking Safety Walks, focussing on food safety, hygiene, and allergen management;
- Maintaining a business wide food safety management system (FSMS) based on the principles of HACCP in adherence to all relevant UK, Irish and EU food safety legislation as it applies within regions;
- Developing positive working relationships with local and national regulators directly, and indirectly through the Primary Authority relationship (Luton Borough Council);
- Ensuring that the food we serve is sourced, delivered, stored, prepared, cooked and displayed in a safe and hygienic environment to effectively manage and minimise food safety, hygiene and allergen related risks;
- Ensure the required food safety checks are completed and accurately documented to demonstrate due diligence;
- Provide customers with the accurate allergen and ingredient information, to ensure they can make informed decisions about the food they select and eat;
- Providing all colleagues with the information, training and equipment required to do their job in a safe and hygienic manner;
- Ensuring that all colleagues comply with all company good hygiene practices and critical controls contained within the FSMS, to ensure the safe handling, preparation, and service of food;
- Providing effective managerial supervision of our activities to ensure that food is produced hygienically and safely; and
- Periodic audit of our food service to ensure that high standards are maintained; with timely remediation and closure of any opportunities that may be highlighted.

Communication

The Food Safety Policy is to be communicated to all food service employees at the time of induction, and a copy of this policy must be retained electronically within the catering department. This policy is publicly available upon request and will be reviewed annually.



Robin Mills
Managing Director