



Compass Group UK & Ireland Food Safety Policy Statement January 2023



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

We will achieve this through:

- Maintaining a business wide food safety management system (FSMS) based upon HACCP principles and in adherence to all relevant UK, Irish and EU food safety legislation as it applies within regions;
- Ensuring that the food we serve is sourced, delivered, stored, prepared and cooked in a safe and hygienic environment in order to minimise both food safety and allergen risk to our customers;
- Ensure the required food safety checks are completed and accurately documented as part of our due diligence.
- Provide customers with the correct allergen and ingredient information, about the food they eat;
- Providing all colleagues with the information, training and equipment necessary to do their job in a hygienic and safe manner;
- Ensuring that all colleagues comply with all company good hygiene practices 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, and issues are highlighted and addressed in a timely manner.

Communication

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

A handwritten signature in black ink, appearing to read 'Robin Mills'.