



QUALITY MANAGEMENT SYSTEM & QUALITY POLICY

Issue Date	July 2020
Authorised by	Kingsley Bickle
Function	QMS
Document Ref	POLICY 01
Issue No.	001
Page	Page 1 of 1

Forest Foods food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal the company will consistently satisfy the mutually agreed needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume and conform to statutory and regulatory requirements including the Food Safety Act 1990 and the General Food Hygiene Regulations 2006.

Authenticity of products ensures all products sold or purchased are of the nature, substance and quality expected. This applies not just to product claims, but includes all products and raw materials with the assurance that they meet the specification.

This is achieved through adoption of a food safety quality management system containing food safety policies and procedures that meet legal requirements, industry best practices, in addition to complying with SALSA issue 5, so reflecting the competence of the company to customers and independent authorities.

The Company recognises that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

To ensure success of this policy senior management are directly responsible for food safety and quality by ensuring adequate; organisation and support, equipment and facilities, training and education of all employees, reviewing and auditing performance, and driving continuous improvement. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the food safety and quality manual.

Achievement of this policy involves all staff being individually responsible for the quality of their work, resulting in a continual improvement culture and working environment for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk. All employees are required to co-operate with any authorised person to ensure that statutory and regulatory obligations are properly complied with.

This policy is thoroughly communicated throughout the organisation and a copy is provided and explained to each employee by the Department Manager or the Managing Director.

The company food safety policy will be subject to continuous review and revision particularly when changes to legislation or technical knowledge occur.

As Managing Director, I have overall responsibility for ensuring that company food safety standards, policies and procedures are maintained and implemented, and that food safety performance is regularly reviewed.

Company Managing Director:.....

Date:.....