

The Food Safety Act 1990, and subsequent regulations, imposes legal duties on all suppliers of food to take all reasonable steps and exercise and due diligence to ensure a food safety offence does not occur.

To enable these duties to be carried out it is our organisation's intent to ensure that responsibilities for food safety and hygiene matters are effectively assigned, accepted and fulfilled at all levels within the organisational structure.

abm catering limited

Food Safety Policy



Adequate funds will be budgeted to ensure proper provision can be made for food safety, and hygiene, so that appropriate action can be taken without delay when necessary.

We will also ensure all reasonable steps are taken and due diligence exercised to ensure the safety of the food we serve to customers.

It is our policy to do all that is reasonable and to exercise all due diligence to ensure:

We source and use reputable suppliers whom are subject to verification and accreditation checks on a regular basis

No food is rendered injurious to health by the addition or subtraction of articles or substances or the use of any process or treatment

Where possible all of our food is produced without using any Genetically Modified Foods.

All food we sell, offer or have in our possession for the purpose of sale or preparation for sale complies with all legal food safety and food hygiene requirements

All food sold or displayed for sale is accurately described and is unlikely to mislead as to the nature or substance or quality of the food.

Where food has been prepacked. It is pre packed for consumption on the day of sale and must be accompanied by an accurate description which is unlikely to mislead. This may be completed using a number of techniques – the provision of a sign describing the food, the use of a menu list or individual labels e.g. on sandwich sleeves.

General

A robust Food Safety Management System based on the principles of HACCP has been devised and made available to all staff in both hard copy on site and electronically. The Food Safety Management System will be reviewed, amended and updated as and when is necessary. Communication of any changes will be communicated to all staff members

All employees will be provided with such information, instruction, training and supervision as is necessary to secure the provision of safe food.

There are established and maintained effective procedures for consultation and communication between all levels of management and employees within our organisation on all matters relating to health, safety and welfare

Weekly and monthly reviews, in addition to quarterly audits performed for food safety including allergens, food safety records, cleaning, cross contamination controls, temperature controls, stock control and labelling.

Susan Johnson
Managing Director
January 2024

