

SECTION 1 - POLICY

POL/02: Statement of intent

1.0 Application of this policy

- 1.1 This policy will be made readily available to and will apply to all 'food handlers' working within CCSG, as well as; work placement students.
- 1.2 For the purpose of this policy food handlers can be defined as '*any person involved in a food business that handles or prepares food whether open (unwrapped) or packaged.*' (Food includes ice and drinks)'. This definition includes; managers, supervisors, shop assistants, catering staff, service staff, bar staff, volunteers and temporary staff.

2.0 Statement of general policy and intent

- 2.1 CCSG is committed to high standards, above the minimum requirements for compliance with existing food safety legislation, and furthermore condones progressive improvement so as to ensure the provision to its clientele food that is of wholesome, best quality, safe to eat and free from contamination.
- 2.2 It is the intention of CCSG to:
- strive towards best practice by a process of ongoing improvement and compliance with all relevant food safety and food allergen legislation, codes of practice and industry guidelines;
 - encourage managers at all levels to show leadership and commitment in the effective management of food safety and control of food allergens;
 - manage risks associated with food safety and food allergens through the ongoing process of hazard analysis;
 - provide and maintain equipment and premises which lend themselves to good food hygiene standards;
 - provide adequate resources to ensure that all levels of staff are trained in food safety and food allergen to the level of undertaking; and
 - provide safe systems of work and written procedures to ensure the safety and wellbeing of customers and staff alike.
- 2.3 This policy and subsequent food safety procedures require that all food supplied across the CCSG will be produced to the highest standards, will comply with all food safety and food allergen legislation, best practice, guidance notes and codes of practice issued within the catering industry.
- 2.4 This policy and delegated procedures will be reviewed and amended as deemed necessary in order to reflect changes in food safety and hygiene legislation, industry guidelines and best practice.

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser