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FOOD SAFETY POLICY STATEMENT

Each of us at CSC has a moral obligation to safeguard each other, our customers and the environment by aspiring to operate a safe, injury free and healthy workplace serving food that is always safe to eat and to minimise, our impact on the environment.

Our primary concern is that the food we serve is prepared to the very highest standards using quality products and ingredients and as the very minimum we will comply with all relevant legislation and approved codes of practice.

To ensure best practice we have developed a common minimum operating standard and set of behaviours which will be practiced at every location we operate. These are based on sound science, regulatory requirements, and industry best practice.

We will regularly measure compliance against these standards and implement performance objectives to assure our clients and customers that we are providing food which is safe to eat while meeting their quality expectations.

Specifically, we will require that:

- -Food is always prepared under sanitary conditions that do not expose it to the risk of contamination
- -All employees are provided with the information, training and tools necessary to do their job in a hygienic and compliant manner
- -Employees comply with all company food safety policies and procedures
- -Management assume the role of supervision of our employees for compliance and conformance with these Standards

We will also expect similarly high standards from our suppliers and contractors. It is our responsibility as Directors to ensure that the appropriate resources, including human and financial ones, are committed towards implementing this policy across all our operations and communicating our policies and standards to all our employees.

Our food safety performance will be considered at every management meeting in CSC and we will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and keeps up to date with legislative requirements.