



Food Safety and Quality Policy

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Barsby Produce Ltd are committed to achieving the highest standards possible in all aspects of our business activities, thereby providing our customers with products that are safe, legal and of a consistently high quality in which they can trust.

This policy is implemented through our HACCP based Food Safety and Quality Management System which encompasses all process stages from sourcing to distribution. Alongside the HACCP system the company will operate to a standard at least equivalent to those demonstrating Good Manufacturing Practice (GMP) at all stages in its production processes.

Where we work with suppliers and contractors we will ensure they support our efforts to deliver safe food to the appropriate standards.

Legal requirements, Codes of Practice and Standard Operating Procedures will be complied with at all times to provide products which are safe, legal and deliver against customer expectations.

We are committed to the recruitment, training and development of personnel to ensure compliance with the company's objectives, current legislation and the provision of quality products and good service to our customers.

This policy is communicated to all of Barsby Produce Ltd employees and contractors.

Ben Keeley
Commercial Director