

Food Safety and Quality Policy

Martins Craft Bakery recognises that product safety and quality is a pre-requisite for the continued success of the business; and is dedicated to providing a service that will exceed customer's expectations.

Martins Craft Bakery is committed to fulfilling all requirements necessary to ensure the production and supply of safe, high quality products including

- The implementation of a of an effective food Safety plan based on HACCP principles.
- A system of continual improvement based on the principles of Kaizen and Lean Manufacturing

Food Safety and Quality Objectives

Business performance is managed and assessed through targeted objectives which are established by a review of the company's operations and performance.

Objectives:

1. Work toward a target complaint level of less than 3 per million wholesale products sold
2. Strict control of category 1 allergens (nuts) and appropriate control of category 2 allergens on the site.
3. Recording and communicating successes and opportunities for improvement in each department.
4. Improving internal and external audit performance year on year.
5. Ensuring all deliveries to wholesale customers are on time and in full.
6. To reduce retail shorts and overs by communication at the weekly briefing
7. To carry out weekly training in Food Safety & Quality by means of a briefing to all staff.
8. Ensuring full compliance with all statutory regulations and requirements.
9. Meeting the requirements of the British Sandwich Association Guideline as well as the current Salsa standards.

Resources will be regularly reviewed to ensure they are sufficient to maintain the above objectives.

Martins Craft Bakery will update this policy in line with any changes to company operating policies and procedures to ensure that the policy remains relevant.

The company recognises that a continuing contribution from all of our employees is essential to the successful implementation of this policy. The company shall therefore, ensure that all employees receive training and information commensurate with their work activities enabling them to fulfill the requirements of this policy.