



Food Safety & Quality Assurance Policy Statement

It is the policy of Burtons Butchers to offer a quality product and service to their customers and clients at all times.

We believe the quality of Meat and Poultry is reflected by Welfare. Our aim is to source the right quality produce to be trimmed and prepared to industry standards (EBLEX, MBG & PBG) or the customer personal specification. We understand individual preference to packaging so will work with the customer to achieve results that will bring true value to their business. Over our 15-year history we have developed due diligence practices and quality control procedures giving you the confidence to say "Burtons Butchers truly are an extension of my business"

Through other specific policies and company documents relating to the many diverse aspects of a catering product operation the company recognises its responsibility to its customers and undertakes to meet its obligation to produce safe and legal products to the specified quality. This shall include the commitment to review, continual improvement, maintaining our consistently excellent results always to the highest standards.

The major areas of quality control relate to :-

1. Raw materials acquisition and storage, local, sustainable and traceable where possible.
2. Quality food production, presentation and packaging.
3. Temperature control & distribution.
4. Personal ability, training and service.
5. Financial control and competitive pricing.

Our high standards and the quality of our product is achieved and maintained through a continuous process of monitoring our performance and assessing our customers' reactions and feedback.

Through our personnel recruitment and training our staff are selected for their personal skills and talents, but equally important is their ability to become a productive member of the team. Through continuous training each employee is aware of our commitment to food safety and company standards and have responsibility for the day to day function of their particular area. Regular review of the operation by Senior Members and regular communication with our staff and customers ensures a safe product and a prompt response to any request.

Careful administration and purchasing help control the quality of products to the customer and support services ensure extensive quality checks on both our suppliers premises and products.

Our policy on quality assurance and control is ongoing and our proactive Management style ensures that we may have the situation under control before it becomes a problem for our customers or clients.

Andrew Burton
Managing Director

Date

05.04.21