

DOMAIN: QUALITY MANAGEMENT SYSTEM

REF N°: P1.1A (formerly P001)

TITLE: FOOD SAFETY & QUALITY POLICY

1. DOCUMENT AMENDMENT HISTORY:

VERSION N°	ISSUE DATE	APPROVED BY	REASON FOR CREATION/AMENDMENT		
7	18/02/2021	DIRECTORS	Policy content reviewed and approved.		
6	12/08/2019	Rick Sheepshanks	Unknown.		
5	11/01/2018	Rick Sheepshanks	Date of last review added.		
4	07/03/2013	Rick Sheepshanks	Policy reviewed and date removed as there is no longer a requirement for the policy to be dated.		
3	21/12/2011	Rick Sheepshanks	Reviewed – no changes.		

2. PURPOSE:

a) To ensure that the intentions of the Company to meet its obligation to produce safe, legal and authentic products are fully known and understood by all personnel.

3. SCOPE:

a) All operations undertaken by the Company in relation to the manufacture, storage and distribution of food.

4. **DEFINITIONS:**

a) Refer to Reference Document R3.1B Quality Management System Glossary.

5. RESPONSIBILITY:

- a) Company Directors are accountable for the implementation of this policy.
- b) The Senior Management team are responsible for the implementation of this policy.
- c) All personnel are required to comply with the requirements included within this policy.

6. SPECIFIC REQUIREMENTS:

- a) To demonstrate compliance with relevant requirements of the British Retail Consortium Global Standards (BRCGS) Global Standard for Food Safety, Issue 8 (August 2018), including any Position Statements issued after the Global Standard was published.
- b) The Global Standard requirements are as follows:

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TITLE: FOOD SAFETY & QUALITY POLICY

1.1.1 REQUIREMENT The site shall have a documented policy which states the site's intention to meet its obligation to produce safe, legal and authentic products to the specified quality, and its responsibility to its customers. This shall be:

Signed by the person with overall responsibility for the site

Communicated to all staff

7. POLICY:

- a) Stokes Sauces Ltd. comprises a team dedicated to building and maintaining a reputation for quality. We are both passionate and serious about what we do. It is for this reason we are uncompromising on quality and continuously strive for improvement.
- b) We use quality materials, innovative processes, a well-trained and motivated workforce and continuous customer liaison to provide products and services that meet or exceed customer expectations.
- c) The Company Director's and senior management team are committed to ensuring that food safety and quality is a central concern of all personnel. Care is taken to ensure that personnel adhere to this policy and fully understand its content and meaning.
- d) The Quality Management System is fundamentally underpinned by HACCP and its supporting prerequisite programmes to ensure that potential food safety hazards are identified, managed, monitored and reviewed.
- e) The Company's Quality Management System, including its policies, procedures and working instructions are designed to ensure that our product are manufactured consistently, that they meet specification and customer expectations, but primarily are safe, authentic and comply wholly with legal requirements.
- f) The safety, legality and authenticity of our products, our commitment to customers, suppliers and personnel alike, takes precedence over economic considerations and will not be compromised.
- g) The Company ensures that audit systems and measurement of performance are fully adopted in order to facilitate continuous improvement.
- h) The Company will provide appropriate training, resources, advice, equipment and documentation for its personnel as is necessary or advisable to meet the objectives of this policy.
- i) Whilst the Managing Director accepts overall accountability, it is the responsibility of all other personnel to implement the policy.

Title	Signature	Date		
Managing Director	Tach Shangeh J	73-02-2021		
Commercial Director	Cleure	23.02.2021		
Operations Director	ALL	23/02/2021		

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