

The Food Safety Act 1990 imposes legal duties on all suppliers of food to take all reasonable steps and exercise due diligence to ensure an offence does not occur. To enable these duties to be carried out it is abm's intent to ensure that responsibilities for health, safety, fire and hygiene matters are effectively assigned, accepted and fulfilled at all levels within the organisational structure.

abm catering limited

## Food Safety Policy



**Adequate funds will be budgeted to ensure proper provision can be made for health, safety, fire and hygiene, so that appropriate action can be taken without delay when necessary.**

**We will also ensure all reasonable steps are taken and due diligence exercised to safeguard the safety, health and welfare of all employees, residents, visitors and members of the public who may be affected by our operations.**

**It is our policy to do all that is reasonable and to exercise all due diligence to ensure:**

- 1 no food is rendered injurious to health by the addition or subtraction of articles or substances or the use of any process or treatment
- 2 all food we sell, offer, advertise or have in our possession for the purpose of such sale or preparation for sale or deposit with or consign to any other person for the purpose of such sale or preparation for such sale, complies with all food safety requirements
- 3 all food sold or displayed with any food offered or exposed for sale or in our possession for the purpose of sale has a label (whether or not attached to or printed on the wrapper or container) which properly and accurately describes the food and is unlikely to mislead as to the nature or substance or quality of the food
- 4 bi-annual audits performed for food safety records including records for fridge/freezer temperature records, cooking temperature records and hot & cold food temperature records

### **General**

All employees will be provided with such information, instruction, training and supervision as is necessary to secure their safety and health at work and the safety of others who may be affected by their actions

The Food Safety Policy will be reviewed, amended and updated as and when necessary. Communication of any such changes will be made to all employees

There are established and maintained effective procedures for consultation and communication between all levels of management and employees within our organisation on all matters relating to health, safety and welfare

Contact will be made with Croner Consulting, our food, health and safety consultants, as necessary.

**Susan Johnson**  
Managing Director  
April 2012