Food Safety Policy Statement

Gateshead School Catering is committed to providing its customers with a quality catering service with the highest standards of food safety that meets all relevant legislation and industry best practice.

As part of this commitment the service operates a comprehensive risk based quality food safety management system based on the principles of Hazard Analysis and Critical Control Point (HACCP). This system ensures that we take all reasonable precautions and exercise due diligence in regard to food safety.

As part of our HACCP and quality system we will:

- Ensure all staff are appropriately trained in food safety, nutrition and cookery skills and have high standards of personal hygiene

- Ensure managers and supervisors have the resources and training to implement, update and enforce this policy throughout the service

- Buy only quality ingredients and products from approved suppliers, and have inspections in place to ensure food is received in good condition and in a hygienic manner

- Use fresh, locally sourced foods from sustainable sources wherever possible

- Buy only Red Tractor meat and poultry ensuring that food is produced to quality standards by assured farmers in the UK, which is fully traceable and observing high standards of animal welfare

- Buy fish from well managed and sustainable stocks

- Use free range eggs that meet the Freedom Food standard from the RSPCA ensuring the welfare of animals and the British Lion Mark which is an assurance of quality

- Instruct suppliers that we do not accept foods which are known to contain GM (genetically modified) foods, MRM (mechanically recovered meat), modified proteins, and specified flavourings and colourings

- Operate in clean, safe and hygienic premises and have systems in place to ensure they are kept that way

- Have procedures in place to control the use of allergens and the provision of special diets

- Ensure that there is satisfactory temperature control (according to statutory requirements) and monitoring systems for food ingredients and products during storage, preparation, cooking and display/service

- Have systems in place for health screening and the reporting of staff illness to prevent staff who are suffering from any infection or condition likely to cause food poisoning working with our food

- Set standards, monitor and audit compliance with those standards and take effective action where there is non-compliance

None of the above can be achieved without the full cooperation of all employees and consequently it is important that everyone understands the vital role they play in food safety.

JANUARY 2017