



HILARY'S WHOLESALE LIMITED

Food Hygiene and Food Safety
Quality Control Statement and Policy



www.taylorvinters.com

HILARY'S WHOLESALE LIMITED

HILARY'S FOOD HYGIENE AND FOOD SAFETY QUALITY CONTROL STATEMENT

This is the Food Hygiene and Food Safety Statement of Hilary's Wholesale Limited.

Under the Food Hygiene (England) Regulations 2006 and Regulations EC 178/202 and 852/2004 the Company are registered with the Local Authority, Cambridge City Council, as a Low Risk Food Business.

Under Regulation 43 of the Food Safety (General Food Hygiene) Regulations 1995 the Company has implemented and will maintain a permanent procedure(s) based on HACCP principles.

Hilary's objective is to supply its customers with produce of the highest quality by applying the standards set by the above Regulations.

Hilary's consequently works with and applies the "Food Standards Agency Safer Food Better Business for Retailers" and to ensure it achieves the highest standards, will also endeavour to ensure that:

- 1 All raw materials have an agreed specification
- 2 Purchases are made from approved suppliers
- 3 All supplies are inspected to an agreed standard
- 4 It provides a Policy and adequate controls to implement a Policy based on HACCP principles
- 5 All of those who work for it are aware of the standards and procedures
- 6 It provides adequate equipment and clothing
- 7 It provides instruction and training for those who work for it in food safety and food hygiene awareness

- 8 It provides resources and appropriate equipment to achieve the above
- 9 It complies with all relevant legislation
- 10 It audits, monitors and reviews this policy at Board level
- 11 It reviews this policy at least every three years

Signed

Managing Director

Dated 2014

Review2019

HILARY'S WHOLESALE LIMITED

HILARY'S FOOD HYGIENE AND FOOD SAFETY QUALITY CONTROL POLICY

Part 1

All of those who work for Hilary's have a part to play in ensuring the Company achieves its objective of delivering to its customers fresh, wholesome and safe produce.

MANAGEMENT

1 The Board

Has overall and final responsibility for safe food and hygiene within the business.

2 The Managing Director

The Board has appointed Bilal Malik (Tony), Managing Director, with exclusive responsibility for managing Hilary's Food Safety and Food Hygiene Policy.

3 Departmental Managers

To ensure this Policy is put into practice, the Managing Director shares day to day responsibility with the Managers in the following departments who will each ensure food safety and food hygiene standards are maintained in their own area and where necessary, improved.

General Manager Colin Badcock

Stock Manager Iftikhar Malik (Nick)

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Employees

It is in all our interests to cooperate with the Managing Director and Departmental Managers and not to interfere with anything provided by them to safeguard food safety and food hygiene arrangements. All employees are expected to take reasonable care to implement this Policy.

Part 2

HACCP

Arrangements to secure food safety and food hygiene based on HACCP.

Hilary's is a Low Risk Food Business. Even so, we all have to be vigilant as physical, biological and chemical hazards do exist and we have to be aware and deal with them if we are to achieve our objective in supplying the very best produce in the best condition. Some of the main areas which may be affected are purchase, storage, selection for delivery to customers and delivery to customers.

Hilary's policy is to look at each of these areas and put in place arrangements to reduce the likelihood of failing to provide safe and hygienic produce. We base our food safety and food hygiene procedures on HACCP. We will look for the likely occurrence of hazards to food safety and food hygiene, identify any likely hazards, assess the level of risk, isolate where best to reduce the risk (sometimes called the Critical Control Point), invoke a procedure (Hilary's HACCP Arrangements) to eliminate the risk and undertake immediate corrective action if anything should by-pass these safeguards. We will also use monitoring procedures to ensure hazards are controlled at CCPs and establish documentary records which demonstrate compliance and regularly audit and review these arrangements.

A flow diagram at Appendix 1 illustrates this and details of Hilary's HACCP arrangements are at Appendix 2.

Appendix 3 contains staff guidance for food handling.

Part 3

MONITORING

It is essential to the continuing success of Hilary's business that the highest standards are achieved. We have to be able to demonstrate this to our trading partners, intermediaries, contract managers or any customer and provide them with satisfactory arrangements which meet these standards.

To achieve this we:

- 1 Keep internal records of all produce received and dispatched (stock book)
- 2 Keep temperature records of all refrigerated storage etc
- 3 Are regularly audited by:
 - 3.1 The Local Environmental Health Department; and
 - 3.2 The Consortium
- 4 Review these procedures at the annual Board Meeting which will:
 - 4.1 Be perceptive to any suggestions for improvement from customers and staff; and
 - 4.2 Keep abreast of any changes in Regulations or the Industry which may have an effect upon what we do.