

	Document No.	Issue No	Title	Author	Approval Date
	FEI.POL.1.1	2	FOOD SAFETY & QUALITY POLICY	GS	14 th Apr 2023

At FEI Foods Ltd we believe that our success is dependent on operating with the mantra of ‘Quality in Everything we Do’, meeting and exceeding the expectations of our customers and their brand values. Fundamental to this is ensuring the food safety and quality of all the products we manufacture.

We are committed to enhancing the reputation of the brands we manufacture, maintaining customer confidence in our business through continual improvement of our food safety and quality systems, standards and practices.

At FEI we believe that the responsibility for achieving our food safety and quality commitments lies with every FEI employee. Every employee has an influence on either ingredients, packaging, manufacturing, storage and the transport of products. This translates into our commitment to the continual improvement of our food safety and quality culture.

The following principles are the foundation of FEI’s commitment to food safety and quality:

- Manufacture and deliver products that meet the highest food safety and quality standards based on the principles of HACCP as per Codex Alimentarius and incorporates the standards that we adhere to such as BRCGS and customers specific requirements.
- Meet all statutory and regulatory requirements ensuring products produced and packed are of the highest Quality, are Safe, Legal and Authentic constantly meeting all regulatory requirements and company values.
- Ensure a sustainable food safety and quality culture through the implementation, certification and continuous improvement of effective food safety and quality management systems.
- Validate the effectiveness of the food safety and quality management systems through internal and external audit processes.
- Apply a risk assessment methodology, aligned with the context in which we operate, to facilitate our ability to achieve food safety and quality management system objectives and continually improve.
- Build a food safety and quality mindset and culture through structured programmes that develop employees’ competencies and technical skills, increase awareness, manage risk and drive increasing levels of excellence across the organisation.
- Continually review food safety and quality policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include food safety and quality strategies in the annual business planning process to ensure that food safety and quality remains an integral part of operations.
- Set annual measurable food safety and quality objectives for all operations, and at a senior level, to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same food safety and quality commitments and monitor the materials and services they supply through audits and incoming goods inspections.
- Communicate food safety and quality requirements to suppliers, contractors, customers and consumers by establishing specifications for ingredients and packaging materials, product storage and distribution and consumer guidelines.
- Communicate food safety and quality aspects, strategies and performance to employees, consumers, customers and principal stakeholders that have an impact on or are affected by FEI’s food safety and quality management systems.
- Provide and communicate adequate resources to ensure quality, training and legal obligations are met and are subject to continual improvement of food safety and quality.
- Ensure that food safety and quality will not be compromised for any other objective.

Commitment, motivation, and involvement of each employee from the top down is the guarantee for the success of this policy.

Signed:



Simon Lewis
Managing Director
Date: 14/04/23

Signed:



Gareth Snook
Head of Technical
Date: 14/04/23