



Food Safety, Quality & Integrity Policy

It is the policy of **The Summer Berry Company** to ensure that the food products we produce are safe, legal and of the quality agreed with our customers.

The company will assure the safety of our products through the implementation of HACCP principles and the introduction and effective monitoring of specified controls at each of the critical control points which have been identified through detailed hazard analysis and risk assessment of our raw materials and the food production systems we operate.

The company will ensure the legality of its products by adhering to all relevant legislation and associated industry codes of practice.

The company will ensure our products are of the specified quality and authenticity through continual investment in plant, equipment, facilities and employee development at all stages of the production process from growing, harvesting, supplier approval, raw material, packing, storage and dispatch through to customer.

All employees will be made aware of the company's commitment to the production of safe, legal and quality products through the promotion of quality awareness, so that they deliver the highest possible standards of service to meet the needs of the business and maintain the highest level of customer satisfaction and integrity standards.

The company is committed to a policy of on-going review, continual improvement and implementation of best practice to ensure that our food safety and quality assurance policies remain current and effective.

It is only by the rigorous enforcement of this Food Safety & Quality Policy that we can be assured of our good reputation, due diligence and future trading relationships with our customers.

For Summer Berry Company

Signed:

David Sanclement

Group CEO

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