



Food Safety Policy

(last reviewed Jan 2010)

Objective: to provide our customers with safe wholesome food

General

We will take all reasonable precautions and exercise due diligence with regard to food safety to meet all legal requirements of the Food safety Act 1990. In particular we will identify all potential food hazards at each stage of the catering process and ensure that suitable controls are in place which will be closely monitored.

We will maintain the integrity of the temperature control chain thereby sustaining the shelf life and quality of food. We will also ensure that food is not exposed to any risk of cross contamination during storage, preparation, cooking and final service to customers.

Food safety responsibilities

Host food handling staff have a responsibility to maintain high standards of personal hygiene and cleanliness. They must also adopt safe food handling practises as detailed in the food hygiene training they receive which is in line with general good practice.

The food premises from which we operate are maintained in a clean and hygienic condition. Furthermore catering equipment that comes into contact with food is subject to regular sanitisation and cleaning by the implementation of a vigorous cleaning programme.

Our clients understand that they also have a responsibility to maintain the food premises and catering equipment in a physically safe and sound condition so they can be used hygienically. We keep our clients informed of any potential hazards so that immediate and appropriate action can be taken.

Food safety is at the heart of Host's business processes and as such is held at the highest level of importance to the company. We must be fully confident that our customers can always trust us to provide them with food that is wholesome and safe to eat.


a different taste