

## Food Safety Policy

### Purpose

Elior UK and its operating brands provide food that is safe to eat across the business, with food safety of paramount importance at every key step from farm to fork, as identified in the food safety management systems.

### Scope

It is our intention to provide robust food safety management systems that have the ability to inspire confidence in the standards that are consistently maintained across our many site locations.

Safety & Wellbeing, Elior UK's internal safety team, have appointed a specialist third party partner to provide a professional assessment of food safety performance across all sites from which we operate. Closely aligned to the operational teams, processes for continual improvement are essential and managed on a risk based approach.

Elior UK's food safety strategy is revised on an annual basis to ensure systems remain effective, encompass new law and guidance, with contributions to wider company strategic priorities.

In recognising the valued contribution made by our colleagues, we provide information, instruction, training and supervision to support their roles in delivering and maintaining excellent standards of food safety. As a responsible company our ability to demonstrate an effective due diligence defence is taken extremely seriously and we cooperate fully with all external authorities in demonstrating compliance with legal duties.

### Responsibilities

Our ability to demonstrate fulfilment of our purpose is measured through compliance with our food safety systems. This is monitored and measured by our internal safety team, supported by operational management.

Key attributes of our food safety systems:

- Delivery of a Hazard Analysis Critical Control Point process to identify and control critical food safety risks in our food operations
- Implementation of safe working practices to control the assessed impact of premises, equipment, practices and people
- Provision of information, instruction, training and supervision to our colleagues commensurate with their responsibilities
- Central reporting of food safety incidents, with investigations and corrective measures to reduce the risk of a recurrence
- Effective systems of traceability and recall within our supply chain
- Site level assessment of food safety standards on a monthly basis, with prompt communication to the client of areas to be addressed and resolved
- Verification of food safety performance by annual auditing as a minimum requirement for all sites, with continual improvement processes in place
- To reward and recognise high standards of food safety performance

### Governance

Elior UK's food safety systems have been assessed by the Primary Authority Cheshire East, who have provided Elior UK with assured advice on all relevant policies and procedures within the food safety policy.

The Board of Directors at Elior UK review and record the food safety performance of the company regularly. Food safety is also routinely considered in reviewing company strategy and business objectives. This policy is reviewed at least annually at Leadership Team level and will be revised in accordance with Elior UK's procedures and any changes in legislation.



**Catherine Roe**  
Chief Executive, Elior UK  
14 December 2021