

	GS HALL & COMPANY LIMITED FOOD SAFETY MANAGEMENT SYSTEM	Document ID	POL-01
		Issue Number	05
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Food Safety & Quality Policy

GS Hall - a division of Davis Trading Company Limited is committed to the supply of quality, safe, legal and authentic food ingredients and flavour solutions to our customers.

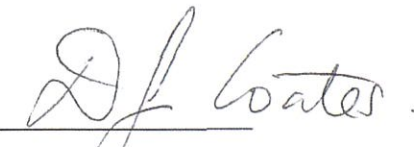
The Company operates a comprehensive food safety management system based on the principles of Hazard Analysis and Critical Control Points (HACCP). This system ensures that we take all reasonable precautions and exercise due diligence in regard to food safety.

As part of our commitment to food safety we will:

- Ensure both imported and manufactured products meet agreed food safety & quality standards.
- Meet or exceed all statutory & regulatory requirements for quality & food safety.
- Provide adequate training, instruction, tools & equipment to enable staff to carry out their jobs effectively in a hygienic and professional manner.
- Review systems and procedures annually to ensure they remain relevant and fit for purpose & that the Company continues to improve food safety practices.
- Verify the effectiveness of our food safety management system through internal & external audits.
- Ensure suppliers & contractors share similar food safety and quality values to our Company.
- Communicate this policy to staff, customers & suppliers.

The Company aims to foster a positive food safety culture in all aspects of the business, ensuring the supply of safe and suitable food.

Food safety is the responsibility of all staff at GS Hall.


Daniel Coates
CEO

01/11/2023
Date

Last edited	EB	Review date	30/10/2023	Approved by	DC
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