



**HARTLEY'S** Farm Foods Ltd

## QUALITY POLICY

We are committed to take all necessary precautions to prepare, produce and sell a safe and legal quality product to our customers. This commitment extends to ensuring that the company's procedures and HACCP systems are fully resourced. We pride ourselves on providing the necessary training and a safe environment for our employees.

Within our business we are handling ready to eat produce which makes the risks involved with its production very high. As a company we work to the British Retail Consortium standard level, this is the global standard that is recognised throughout the food industry. This is documented in a series of procedures that cover things from, personal hygiene, to cleaning schedules, to traceability, which are all in place to ensure we make a safe and legal product for our customers.

As a company we are aware of the need to continually improve and develop new products and work with the customers to develop bespoke products in short timescales to exact specifications. It is every employee's responsibility to abide by and understand the companies' procedures, for the safety of yourself, your colleagues and our customers.

*I understand the contents of the work guidelines and agree to abide by these and all other procedures within the company procedures manual.*

NAME MICHAEL HARTLEY

SIGNED

DATE 2/11/2009