

Group Food Safety & Quality Policy

As one of the leading fresh food producers in the United Kingdom we are committed to the development of a business culture that is focused on ensuring that the food products we supply are safe, legal and authentic and of the quality specified by our customers, and that all our customer obligations and requirements are met. Whilst all employees have their part to play, overall managerial responsibility resides with the Group Technical Director.

We will meet this commitment through the effective implementation of HACCP principles and the identification and monitoring of clearly defined critical control points that are essential to safe food production.

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 that all products are authentic wherever claims are made on the product packaging through robust supplier approval, traceability, label, and process controls.

The company will ensure that its products are of the specified quality by continual investment in plant, equipment and facilities, employee development and training at all stages of the manufacturing process from product development, supplier approval, raw material purchase, processing, through to storage and distribution. All employees receive a minimum of Food Safety Level 2 training which is refreshed every three years.

All employees will be made aware of the company's commitment to the production of safe, legal and authentic quality products through their induction and training so that they are able to deliver the highest possible standards of hygiene and food safety.

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, and Food Safety and Quality Culture Program remain current and effective. All food safety incidents are thoroughly investigated, root cause established, and corrective actions implemented to prevent recurrence.

The company has a comprehensive crisis management manual which is used as a reference guide during the annual test of the sites recall procedure. These tests are carried out internally by the site management team or via crisis simulation exercises run by our Group Compliance team or in conjunction with external partners.

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. Where complaints occur, we are committed to establishing root cause so that the relevant corrective actions can be taken to prevent recurrence and to reduce complaints year on year.

For Cranswick plc:



Adam Couch
Chief Executive
March 2023

Ref No	Version No	Release Date	Author	Approved by	Tier	Page
FSQP	009	March 2023	Kasia Bolibok	Jackie Carter	1	1

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History of Change:

Date of Issue	Version	Author	Reason
March 2023	009	Kasia Bolibok	Annual Review, added reference to FSQC and history of change

Ref No	Version No	Release Date	Author	Approved by	Tier	Page
FSQP	009	March 2023	Kasia Bolibok	Jackie Carter	1	2