



The achievement of our policy requires us to incorporate, develop and maintain products and service specifications to meet and exceed all our customers' needs with regard to safety and legality. This is achieved by operating a Quality Assurance System in line the BRC Global Food Standard.

We have a business because of our Customers, Customers because of our product and service, Products because of our research and development, and our Service because of our staff. *"Our customers are our priority"*.

Our policy is to protect our customers brand, comply with their specific food safety and quality standards and consistently meet and satisfy their product and service requirements.

Think Safety

Yours, Theirs, Everyone's

QUALITY & FOOD SAFETY POLICY STATEMENT

JW Filshill Ltd is committed to supplying safe, quality products that conform to all regulatory requirements and meet the highest food safety best practices. We accomplish this by utilising broad-based Hazard Analysis and Critical Control Points (HACCP) to ensure consistent food safety. HACCP is a globally recognised system used to identify, reduce or eliminate potential food safety hazards. Additionally, our company facilities involved with food products and packaging have CPD Certification conforming to universally accepted Continuous Professional Development (CPD) guidelines. This certification is also approved by RoSPA, the Royal Society for the Prevention of Accidents, as providing quality and content-approved training.

We recognise that strong food safety programmes require adequate investment in resources to achieve food safety objectives and to support the development, implementation, maintenance and ongoing improvement of a safe, quality food programme. We have a full-time Safety and Facilities Manager with responsibility and authority to oversee the programme and facilities, and will have employees properly trained on safe, quality food principles and practices.

It is the responsibility of all JW Filshill Ltd employees to diligently carry out their jobs, especially when it comes to food safety. We conduct appropriate training to educate our new and existing employees about critical topics, such as food defence, sanitation, storage and handling. In addition to these food safety systems, will conduct and keep all records in accordance with requirements for food safety, and JW Filshill Ltd will be available to be audited by third-party experts and our customers as required.

We are completely committed to the food safety programme and will engage in numerous activities to ensure that we live up to that promise. This policy will be reviewed on a regular basis to ensure that it continues to reflect the aims and aspirations of the company and is current with legislative requirements.

Committed to Safe Quality Food

Simon Hannah
Managing Director
January 2018