

	Fullers Foods International Quality and Safety Policy	Document Ref	1.1.1 FFP
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Quality and Safety Policy

Fullers Foods International PLC is dedicated to a quality policy, which will ensure that we provide quality, safe and legal products to all our customers at all times.

The policy endorses the use of a management system for our brand and customer own brand, which is based on quality assurance and utilises the principles of Hazard and Risk Analysis.

We will invest best operational and technical practice and human resources to constantly improve the quality of our standards.

We will establish training needs, particularly with respect to continual quality improvement and commit the necessary resources to fulfil these needs for the business.

Specific objectives of the policy are:

- ◆ To consistently meet and exceed Customer requirements and thereby meet and maintain the quality standard and service expectation demanded by us and expected by our customers.
- ◆ To work with our suppliers and co-packers to produce products that meet quality, safety and legal requirements.
- ◆ To supply products that allows us to effectively achieve standards, consistent with food safety laws.
- ◆ To comply with the UK Food Safety Act 1990 and all current legislation, including EEC directives and regulations, in all aspects of our business.
- ◆ To comply with all Customers Codes of Practice.
- ◆ To develop a culture of food safety and food security among all our company employees, suppliers and co-packers, by providing sufficient and suitable awareness training, to raise standards and develop a culture of continual improvement.
- ◆ To promote good working relationships with local, national and EEC authorities engaged in the enforcement of legal standards.

The Policy is based on four fundamental principles:

- The definition of quality is "conforming to customer requirements, standards and requirements".
- The system concentrates on prevention, looking at our business processes, identifying opportunities for error and taking action to eliminate them.
- The standard of quality is "no errors", everyone understanding how to do their job, the standards required, and doing it right first time.
- The measurement of quality is the cost of getting it wrong and the subsequent cost of getting it right.

Signed on behalf of Fuller Foods International PLC

Director



Date

18/8/14

Director

