


Quality System Manual		
Prepared by: D Booth	QMPOL 1.1.1 – Food Safety and Quality Policy	Date: 09/01/2019 Issue 7
Authorised by:	Managing Director	

Food Safety and Quality Policy

It is the policy of Bevisol Ltd to produce and supply quality products which conform to the requirements of its customers on product quality, safety, legality, authenticity and service.

All products shall meet the following minimum standards to ensure that foods are safe and legal:

- be free from harmful bacteria;
- be free from off flavours and odours;
- be free from harmful foreign bodies;
- If sold for human consumption, will meet all current food legislation;

In order to support this policy Bevisol Ltd has an integrated Food Safety and Quality Management system which are important in all parts of its business.

Bevisol Ltd operates a Food Safety Management system, incorporating the principles of HACCP and a Quality Management system which complies with the requirements of the current British Retail Consortium Global Standard for Food Safety, and specific customer requirements. Certification to the BRC Global Standard for Food Safety shall be maintained.

This Food Safety and Quality Management system is maintained by a set of formal company procedures which provide instruction and assign responsibility to ensure that all operations affecting product safety and quality are consistent and controlled.

The management team is fully committed to driving continuous improvement and to the review of food safety, legality and quality systems.

Adequate resources shall be available to fulfill the intentions of the Company, maintaining a well-trained and highly motivated workforce. Bevisol Ltd shall ensure that through an ongoing education and training programme, all personnel are fully conversant with the company safety and quality manual.



Signature

Date 9/01/2020

Print Name Chris Newall

Position Held: Managing Director