

# Food Safety Policy Statement

## GENERAL STATEMENT

The Restaurant Group is committed to maintaining high standards of food safety and quality for our customers, visitors and colleagues, to ensure that the food we serve is prepared to the very highest standards using quality products and ingredients, safe to eat and free from contamination.

To ensure best practice we have developed a food safety management system based on the principles of Hazard Analysis Critical Control Point (HACCP) and standard operating procedures which are implemented at all our locations. These are based on regulatory requirements and industry best practice.

### It is the intention of The Restaurant Group to:

- Strive towards best practice by a process of ongoing improvements and compliance with all relevant food laws, including food safety and food allergen legislation, approved codes of practice, and industry guidelines.
- Encourage managers at all levels to show leadership and commitment in the effective management of food safety and control of food allergens.
- Support and promote the development of a positive food safety culture.
- Manage risks associated with food safety and food allergens through regular identification of hazards, determination of critical control points and implementation of effective control and monitoring measures through our food safety management systems.
- Ensure that all our ingredients are safe, legal, of high quality and compliant with TRG standards, conducting supplier risk assessments, visits and audits to monitor and support this.
- Proactively address any food safety issues that may arise.
- Provide and maintain equipment and premises which lend themselves to good food hygiene standards.
- Provide employees with information, training commensurate with their work activities and tools necessary to do their job in a safe, hygienic and compliant manner.
- Encourage and provide a safe environment for all employees to report any concerns relating to food safety, quality, integrity or legality.
- Regularly measure compliance against these standards and implement performance objectives to ensure we are providing food which is safe to eat and meets quality expectations.

It is my responsibility as Chief Executive to ensure that the appropriate resources, including human and financial ones, are committed towards implementing this policy across all our locations and communicating them to all our employees.

Chief Executive Officer



Andy Hornby  
December 2023