

Food Safety and Quality Policy Statement

Panificio Italiano is committed to manufacturing, processing and supplying products which are safe, of consistent high quality, authentic, meet all current legislative and customer specific requirements. To achieve this, the company shall ensure robust management procedures are effectively implemented throughout the operation from raw material procurement through to finished product distribution.

The Panificio Italiano management team is committed:

- to continual improvement within its operation, facilities, systems and development of its employees. The management shall ensure that any deviations in product quality from the agreed standard shall be investigated and corrected with actions designed to address the root cause and prevent recurrence.
- to providing adequate financial and human resource to produce safe, legal, authentic and consistent high-quality products.
- to define and maintain a clear plan for the development of continuing improvements if a food safety and quality culture.

The management structure shall be maintained to support the needs of the company and be communicated clearly to staff. The company shall ensure a comprehensive training programme is in place to ensure all employees and agency staff are effectively trained against procedures and operational instructions relevant to their role.

This policy shall be communicated to all staff, being translated as required. It is expected that all employed including agency staff always understand and support the requirements of this policy. The food safety and quality policy shall be clearly displayed for staff and visitor reference.

This policy is reviewed by the Senior Management Team annually and underpins the Panificio Italiano Senior Management Objectives.

Signed: 
Piero Scacco (Managing Director)

Date: 09/01/2020

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