

FOOD SAFETY & QUALITY POLICY



It is R2R|Services commitment to deliver a safe, quality product to their customers and employees. Food preparation will be done in accordance with our Food Safe Program and respective legislative requirements. These systems and procedures will ensure all produce endures rigorous scrutiny from the point of purchase to the delivery of service to our end customers. R2R|Services takes a pro-active approach in assessing potential food safety risks and implementing the appropriate control measures.

R2R|Services will:

- Ensure all food is prepared according to our HACCP and Food Safety Program and legislative requirements
- Engage suppliers that conform to our HACCP and Food Safety requirements in manufacture, storage and delivery
- Ensure food is prepared in hygienic facilities to prevent contamination
- Maintain an audit program to ensure compliance with all food safety standards and undertake third party audits
- Train all employees and line managers in the competent performance of their assigned duties and promote continuous improvement procedures ensuring Managers and employees receive up to date training
- Ensure all food handlers comply with the Company's Food Safety Program and HACCP principles
- Encourage team problem solving through all levels to identify and improve on work practices, and continually improve food safety standards and productivity
- Assist clients in educating our customers in the hazards associated with poor food safety habits
- Investigate and report findings for all food related incidents, ensuring improvement plans are initiated to avoid recurrence

Managers will:

- Comply with R2R|Services Food Safety Program
- Effectively use company resources to meet the food safety and quality commitments
- Maintain a quality improvement program to ensure issues and hazards are not repeated
- Encourage employees to contribute ideas that improve our food safety and quality
- Report all known hazards and take appropriate measures to prevent risk

Employees will:

- Report all known or observed hazards to their immediate supervisor or manager
- Take appropriate measures to ensure the safety of all stakeholders from risk
- Comply with all food safety policy, procedures and standards
- Contribute by retaining detailed documentation and actively supporting R2R Services Food Safety Program

A handwritten signature in black ink, appearing to read 'David Thomas'.

David Thomas
Chief Executive Officer

Printed documents are Not Controlled		Printed 23-Feb-12	
Edition: 1	Revision: 0	Last Date of Review: 22 February 2012	R2R Services
Document controller: HSE		R2R-COR-POL-015 FOOD SAFETY AND QUALITY POLICY	Page 1 of 1