



BRAY FOODS
ARTISAN BAKERY

**FOOD SAFETY
CULTURE
POLICY**



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At Bray Foods, food safety is at the heart of everything we do. We are committed to maintaining the highest standards of food hygiene, quality, and integrity across all areas of our business. Our goal is to ensure that every product we supply is safe, compliant, and consistently meets the expectations of our customers and consumers.

OUR COMMITMENT

We believe that food safety is not just a requirement – it's a shared responsibility and a core part of our company culture. To uphold this, we:

- Promote awareness, accountability, and continuous improvement in all aspects of food safety.
- Encourage open communication and collaboration across departments to identify and address potential risks.
- Provide ongoing training and development to ensure all employees understand their role in maintaining food safety standards.
- Empower every member of the team to take ownership of food safety, report concerns, and contribute to improvements.

OUR CULTURE

We are committed to fostering a positive food safety culture by:

- Recognising and rewarding good practices.
- Encouraging teamwork and shared responsibility.
- Leading by example – with senior management demonstrating visible commitment to food safety.
- Maintaining transparency and trust within the organisation and with our customers.

CONTINUOUS IMPROVEMENT

Bray Foods regularly evaluates its performance and systems through internal audits, feedback, and management reviews. Lessons learned are used to enhance our practices, ensuring a proactive approach to food safety across the business.

OUR VISION

Our vision is to shape the future of bakery by blending tradition with innovation. We see a world where our products travel across borders, connect people, and bring joy wherever they are enjoyed, from local cafés to international journeys. At Bray Foods, we don't just bake; we create experiences that last.