



BRAY FOODS

ARTISAN BAKERY



**FOOD SAFETY
POLICY**



FOOD SAFETY POLICY

FOOD SAFETY POLICY

At Bray Foods, we are fully committed to supplying safe, high-quality bakery products that meet all legal, customer, and industry requirements. Food safety is fundamental to our operations and central to the trust our customers place in us.

OUR COMMITMENT

Bray Foods will:

- Maintain a robust Food Safety Management System based on HACCP principles, aligned with BRCGS standards and all relevant UK and EU legislation.
 - Ensure that all products supplied are safe, authentic, traceable, and of consistent quality.
 - Continuously monitor, verify, and review our processes to identify risks and drive ongoing improvements.
 - Provide appropriate training, supervision, and resources to ensure every employee understands their responsibilities regarding food safety.
 - Foster a strong food safety culture, encouraging open communication, accountability, and proactive behaviour across the business.
 - Work closely with suppliers and partners to ensure all raw materials and finished goods meet our strict quality and safety criteria. Monitor and review our food safety management systems to ensure they remain effective, compliant, and aligned with BRCGS, HACCP, and all relevant UK and EU legislation.
-

EMPLOYEE RESPONSIBILITIES

Every member of the Bray Foods team plays a vital role in the success of our food safety commitments. Employees are expected to:

- Follow all food safety procedures, hygiene practices, and operational controls.
- Report any concerns, hazards, or deviations immediately.
- Participate in relevant training and maintain high standards of personal hygiene and professional conduct.



FOOD SAFETY POLICY

SENIOR MANAGEMENT RESPONSIBILITIES

Senior management is accountable for ensuring:

- Effective communication of food safety objectives throughout the company.
- Adequate resources and support for the implementation of our Food Safety Management System.
- Regular performance reviews and policy updates to reflect improvements, audit outcomes, and regulatory changes.
- Leadership that sets a strong example and promotes a culture where food safety is prioritised at all levels.

CONTINUOUS IMPROVEMENT

Bray Foods is committed to continually evaluating and enhancing our systems through internal audits, customer feedback, supplier assessments, and management reviews. Improvement actions are implemented promptly to ensure the highest standards are maintained.