



CK FOOD PROCESSING LTD

Manufacturers & Processors of Dairy Products

70 Northumberland Avenue Hull East Yorkshire HU2 0JB United Kingdom
Tel: 0845 053 5648 Fax: 0845 053 5649 www.ck-foods.com

Food Safety & Quality Policy

CK Food Processing Ltd is committed to producing high quality, safe, legal and wholesome food products

Food safety and quality are of paramount importance to CK Food Processing Ltd and we are dedicated to achieving customer satisfaction through continuous improvement in all that we do

We expect every individual to support this policy and ensure that our food safety and quality standards are properly applied

Company management recognise that to achieve continued profitability and success in an increasingly competitive market, we must continually demonstrate to our customers our ability to provide a world-class product in all aspects of quality, cost, performance, safety and reliability.

These goals are consistently achieved through our total commitment to effective Total Quality Management at every level within the business. The operation of our quality system satisfies the requirements of the BRC Global Standard. Effective quality management is maintained by a routine programme of independent external audits by recognised Certification Bodies and customers, continued internal monitoring and auditing, and formal management review.

The quality philosophy shall be integrated into all tasks performed to achieve the following objectives:

- To ensure that we produce a 'Safe and Legal product', with full traceability.
- To continually strive to improve quality, safety and environmental performance by eliminating the root causes of problems which affect the company's ability to effectively deliver quality cheese.
- To preserve the environment at the site and to ensure that the health and welfare of staff and neighbours is properly protected.
- To supply top quality cheese, which meets and exceeds the requirements of customer and industry standards.
- To encourage and provide all employees with the necessary training to carry out their responsibilities competently, and to actively encourage each employee to realise his or her own potential.
- To properly communicate the quality philosophy and objectives to all employees, and promote individual 'ownership' and responsibility for the quality system.
- To provide employees with sufficient resources to ensure that a hygienic, safe and practical working environment is created at all times at the site.

Omar Bhamji

Omar Bhamji
Managing Director

Date: June 2011

Review date: 1st June 2012

