

**CK Foods (Processing) Ltd.**

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**Production Facility (Cheese)**

Units 3-4 New Cleveland Street

Hull HU8 7AU

**Production Facility (Finger Foods)**

St Dunstons Way off Ripley Street

West Bowling

Bradford BD4 7HH

## Food Safety & Quality Policy

CK Foods (Processing) Ltd is committed to producing high quality, safe, legal and wholesome food products.

Food safety and quality are of paramount importance to CK Foods (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  
Managing Director  
CK Foods (Processing) Ltd.



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