

FOOD SAFETY QUALITY MANUAL

Section: 2.2

Food Safety Quality Policy Statement

Policy

Fosters Bakery is a leader in the manufacture and supply of Speciality Breads, Confectionery and Morning Goods in the UK.

We are dedicated to producing safe, legal and quality products and services that continue to satisfy the needs and requirements of our customers and interested parties. Our dedicated gluten free area for the production of gluten free products utilises our specialist knowledge in the control of allergens and shows our commitment to satisfying our many and varied customers needs. The Food Safety and Quality Policy Statement is reviewed at the Management Review to ensure its continuing suitability and effectiveness, and to ensure it remains appropriate to the purpose, scale, nature and impact of the Company's activities, products and services.

We are totally committed to meeting requirements and to continual improvement at all levels and within all functions of the Company. This commitment is consistently achieved through the implementation and maintenance of our Food Safety and Quality Management System that addresses any relevant legal, corporate, customer or other obligations to which the Company subscribes. This is evidenced by documented procedures, objectives and results, is maintained by a system of Internal Audits, an annual Management Review, and independent audits by recognised bodies which may include our customers' themselves.

Safety, legal and quality objectives will normally be set as a result of the Management Review or actions arising from this policy and will be communicated to the individuals concerned as per the documented procedure in the Food safety and Quality Manual. Corporate quality objectives will be communicated through the Fosters Bakery Management structure. Specific objectives can also be assigned through the results of internal audits, changes in applicable legislation or customer / interested party requirements, or as part of the ongoing continual improvement programme. All safety, legal and quality objectives are documented and reviewed. Current overall quality objectives include reduction of customer complaints, reduction of defects, introduction of quality awareness initiatives and extended internal auditor training.

Our procedures ensure compliance with all statutory requirements relating to food safety and other legal controls together with other requirements to which the company subscribes. It is a mandatory condition of employment that all employees follow the appropriate procedures at all times. Any neglect of this condition will be treated with the utmost seriousness and can lead to disciplinary measures.

The development, training and awareness of our personnel are a major factor in the understanding, implementation and maintenance of the system.

Ultimate responsibility for the Food Safety and Quality Management System is that of the Managing Director (Mr. John Foster) but product safety, legality and quality is the responsibility of everyone in the organisation. In recognising the importance of the Food Safety and Quality Management System the company has appointed a Management Representative (Dr. Csaba Szedlak, Quality Assurance Manager) who has the responsibility and the authority for all matter pertaining to the system elements. It is the responsibility of Fosters Bakery Limited to provide adequate and appropriate resources to implement this policy.

This policy has been defined by the senior management of Fosters Bakery Limited and has been communicated, understood and implemented throughout the organisation as per the documented procedures in the Food Safety Quality Manual.

It is available to interested parties and the public on request.

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2.2	C. Szedlak	C.Szedlak	06.08.08	5	Page 1 of 1

Reason for Amendment: New QA Manager