

ORCHARD FOOD SAFETY POLICY

Scott Ellison / Chloe King

is

committed to maintaining a hygienic working environment on the orchard(s) to protect both staff and product.

To achieve this I shall:

- ✳ Ensure a food safety risk assessment is undertaken for the orchard(s), is reviewed annually and updated as needed
- ✳ Ensure all employees receive appropriate food safety training based on the hygiene risk assessment and comply with the orchard's food safety rules at all times
- ✳ Ensure all employees, contractors and visitors are made aware of the food safety rules of the orchard
- ✳ Ensure that product segregation procedures are in place in case of contamination
- ✳ Ensure the appropriate food safety instructions are visible on the orchard
- ✳ Ensure appropriate staff facilities are provided in order to maintain good food safety protocols
- ✳ Ensure equipment needed for the task is maintained and clean to provide a hygienic working environment
- ✳ Ensure that staff are adequately supervised to monitor food safety instructions
- ✳ Review ^{18/1}the Orchard Food Safety Policy and any associated procedures on an annual basis to ensure ^{18/20}food safety is current and implemented

* Not apply treated or untreated sewage water or treated human sewage to the orchard

Signed: _____



Dated: 18/10/2023