

Group Food Safety & Quality Policy

Oscar Mayer is dedicated to produce safe, legal, fresh and frozen authentic products that meet our brand standards and/or the specified quality parameters agreed with our customers whilst minimising the impact on the environment through responsible sourcing.

We are committed to meet the requirements of our Oscar Mayer Standards and our Customer Codes of Practice and 3rd party standards, including the BRCGS Global Standard for Food Safety, RSPO, Red Tractor, MSC etc.

The Operations Director is responsible for:

- Ensuring there are adequate resources in place for the continuous improvement and implementation of the site food safety and quality management systems including the requirement for the completion of internal auditing.
- Actively managing continuous improvement in the site food safety and quality culture through workstreams that drive employee engagement, empowerment, ownership and knowledge attainment.
- Ensuring there is effective training in place for staff to understand their responsibilities to deliver safe, quality food.
- Ensuring that all levels within the organisation understand their role requirements relating to food safety, legality and quality.

The Group's performance regarding all aspects of food safety and quality is formally reviewed annually, by the management team of Oscar Mayer, with an intention to drive continuous improvement in culture and key quality and food safety and metrics.

Ian Toal
CEO



Date: 21.11.2024

Nicola Benniston
Group Technical Director



Date: 21.11.2024

Barry Hughes
Operations Director



Date: 21.11.2024

