

MANAGEMENT POLICY STATEMENT

Fridays Itd. operate on ten farm sites in the Kent area. All food production and related activities are covered by this policy.

Fridays Itd. set and operate to high standards in line with our customer's expectations and based on our experience, expertise, capability, performance and product quality. The safety and integrity of our food products is seen as paramount, therefore the principals of Hazard Analysis Critical Control Point (HACCP) have been taken into account when writing the system.

We recognise our closeness to the natural world; we have then a fundamental commitment to prevent pollution.

We are therefore committed to maintain a Management System that meets the requirements of both the BRC global standard for food safety, ISO14001 and ISO18001. As such we are committed to our product's safety, quality and legality and to continual improvement of our quality, health and safety and environmental performance. We will monitor our impact on the environment and where possible reduce our effects such as noise, smell and traffic.

Fridays Itd. comply with all relevant food, health & safety and environmental legislation as well as relevant codes of practice.

The management reviews we hold are a forum for setting and reviewing objectives and targets for the company as well as reviewing the management system as a whole.

This policy is made available to all staff and interested parties.

Signed:

Managing Director

Last Reviewed: 15/11/2016