



Unit 19 Atley Business Park,
North Nelson Ind. Est.
Cramlington.
Northumberland
NE23 1WP
Tel. 01670 732500

Policy on Health & Safety

We at Kings Catering take our Health, Safety & Hygiene Policies extremely seriously.

- All food production staff have attained or are scheduled to undertake the appropriate level of food hygiene training suitable to their job position within the company.
- Sean Kennerley our Catering Manager has attained his Advanced Food Hygiene Certification.
- We operate strict Hazard Analysis Systems within our production facility including; the auditing of suppliers, temperature intake procedures, cooking and cooling procedures including the probing of all cooked meats, cleaning schedules, regular temperature controls, glass breakage procedures and accident procedures. British & European law requires food businesses to ensure that adequate safety procedures are maintained. A full copy of our policy is available upon request.
- To provide and maintain safe plant and equipment.
- To review and revise this policy as necessary at regular intervals.
- We are happy for you to arrive at any time at our facility and ask to view our kitchen