ENDEAVOUR H&S POLICY

Food safety policy statement

At Endeavour Training Limited, we recognise the critical importance of food safety in our commercial operations. We are committed to upholding the highest standards of food safety, ensuring that our practices meet all regulatory requirements and industry best practices. Our goal is to consistently provide safe, high-quality food products to our customers, thereby protecting public health and maintaining consumer trust.

It is our policy to achieve the following:

- **Compliance with Legislation:** Strictly adhere to all applicable laws, regulations, and guidelines, and maintain appropriate and proportionate due diligence records.
- **Hazard Analysis and Critical Control Points (HACCP):** Implement and maintain an effective documented HACCP system to systematically identify, evaluate, and control food safety hazards.
- **Pre-Requisite Systems:** Establish and maintain essential operational conditions under which foods will be produced and handled, to create an environment favourable to the production of safe food.
- **Allergen Management:** Implement comprehensive allergen control systems to prevent cross-contamination and ensure accurate provision of information, thus protecting consumers with food allergies and intolerances.
- **Continuous Improvement:** Regularly review and improve our food safety management systems to enhance our food safety practices and outcomes.
- **Training and Competence:** Ensure all food handlers are trained to the appropriate standards in food safety procedures. Regular training sessions will be conducted to keep our team informed of the latest food safety protocols and practices.
- **Supplier Standards:** Collaborate only with suppliers and contractors who meet our stringent food safety standards, ensuring that all materials and products entering our supply chain are safe and of high quality.
- **Consumer Information:** Provide clear, accurate, and relevant product information to consumers, enabling them to make informed choices about the food they consume.
- **Incident Management and Traceability:** Develop robust procedures for dealing with food safety incidents, including effective traceability systems to quickly isolate and address potential threats to consumer health.
- **Quality Assurance:** Conduct regular audits and inspections to verify compliance with our food safety policies and to identify areas for improvement.

Signature:

Date: 28/10/2026

Position: CEO

Review: September 2027