

Valleymount Foods – Food Safety Management System

Dear Customer

Our food safety system is built on the principles of HACCP and complies with the requirements of:

- ⊕ SI 165 2000 – Hygiene and Foodstuffs Legislation
- ⊕ IS 341 1998 – Hygiene in Food Retailing and Wholesaling
- ⊕ IS 343 2000 – HACCP Code of Practice.

The HACCP system details the potential risks to food safety for our company and defines the critical control points where we can intervene to control and remove these risks. The controls in our HACCP system are monitored constantly and confirmed by regular audit.

Our HACCP plan consists of the following:

- ⊕ Definition and adherence to Critical Control Points
- ⊕ Continual temperature monitoring
- ⊕ HACCP master sheets detailing our food safety strategy
- ⊕ Records and documentation for audit. These include:
 - Delivery checklists
 - Cleaning programme and records
 - Relevant information questionnaires (e.g. medical)
 - Supplier list with approval details
 - Foodstuff environment records

Our reputation is built on our ability to adhere to the highest standards in food safety so that our product reaches you in a safe condition

David McCann

