

Food Safety Policy Statement

LNER is committed to ensuring the highest standards of hygiene and safety in respect of the purchase, storage, preparation, handling and serving of food products

LNER will ensure the safe and hygienic provision of food for our customers through compliance with 'The Food Hygiene (England) Regulations 2006'; 'The Food Hygiene (Scotland) Regulations 2006' and the associated European Community Regulations.

In particular, I will ensure that LNER:

- identifies and evaluates food safety risks using HACCP (Hazard Analysis and Critical Control Point) principles;
- minimises food safety hazards and effectively controls risks;
- complies with all relevant legislation and establishes standards of best practice;
- provides training appropriate to work activities undertaken in relation to food hygiene and in accordance with the principles of this Policy;
- clearly defines and communicates the responsibilities and accountabilities of relevant employees;
- through the provision of suitable equipment and facilities, maintains at all times the highest possible standards of cleanliness and hygiene;
- monitors and audits compliance with legal and internal standards, and where necessary implements effective remedial measures for improvement; and
- records, investigates and where necessary acts upon any complaints of ill-health or poor food quality.

LNER also expects and requires the same high standards of food safety from our suppliers and contractors and arrangements shall be in place to monitor and ensure compliance with these standards.

I ask all LNER employees to support the aims of this policy by ensuring that they are fully aware of their responsibilities and act in accordance with our standards of food safety and hygiene.



David Horne
Managing Director