



Brasenose College

FOOD SAFETY POLICY

The Governing Body of Brasenose College recognises and acknowledges its responsibility for food safety and will ensure that all food provision under the auspices of this Policy is safe and fit for human consumption.

We also recognise our duty, so far as is reasonably practicable, to:

1. Ensure that all food supplied to, or delivered within, is produced, stored, handled and transported within relevant legislative requirements.
2. Ensure that all catering providers using College premises are registered with and approved by the College.
3. Ensure that the Food Hygiene (England) Regulations 2013 and subordinate legislation is adhered to by employees, suppliers and contractors across our food business
4. Ensure all premises used for food preparation are registered with the appropriate Local Authority.
5. Ensure all food providers have appropriate and adequate food safety management systems and controls in place, commensurate with the type of food provided.
6. Ensure that all risks associated with food provision are reduced to a tolerable level and do not cause harm to consumers
7. Ensure that all food handlers have the necessary training and competence to undertake their duties in accordance with the requirements of this policy.

The Food Safety Policy was adopted by the Governing Body of Brasenose College on 2nd December 2015.