



Title: Food Safety Policy
Prepared by: Steffe Jeeva
Approved by: Arjun Kichenassamy

Ref PL03
Issue date: 24/08/2026
Revision no: 9

Delice de France Ltd intends to handle raw materials, bake, cool, pack, store and distribute safe, legal, authentic and quality products in a frozen, chilled, or ambient state.

Each of us at Delice de France Ltd has a moral obligation to safeguard each other, our customers, and the environment by operating a safe and healthy workplace, to produce food that is always safe to eat and complies with all current and relevant legislation.

Our primary concern is that all food products produced are prepared to the very highest standards using quality raw materials. DDF complies with all legislations, regulations, and approved codes of practices as applicable to the business.

Site security is maintained through secure perimeters. Access to the site is via a controlled system which only employees have access to. Within the storage and distribution facility product integrity is maintained through the use of trained staff and a security camera system.

To ensure the highest standards, DDF have produced a Quality Management System incorporating HACCP. The HACCP programme is developed in accordance with HACCP principles and prerequisites based on Codex Alimentarius Code of Practice. The QMS and Food Safety System are based on regulatory requirements and industry best practice and third-party audit requirements including BRCGS.

All necessary steps are taken to prevent the contamination of food products by glass and hard plastic. This includes the using glass and hard plastic on site at minimum levels. All glass / hard plastic breakages must be reported to technical. All managers, employees, contractors, & visitors must be made aware of glass and hard plastic prevention measures and reporting procedure. Department managers are responsible to ensure the glass & hard plastic policy is fully implemented.

Separate plastic shields must be in place to protect any fluorescent tubes (such as EFK's). Electronic Fly Killing units must not be sited over areas where accidental breakage may cause contamination. Window repair / replacements must be carried out during non-working hours with suitable screening provided. Snap off blades are not permitted in the cold store. Operators are not to carry any blade unless authorised to do so.

DDF regularly measures compliance with these standards and implements performance objectives to help assure our clients and consumers that we are providing safe goods, while meeting their quality expectations. We are committed to reviewing the food safety and legality of all products produced and to their continual improvement.

Senior management ensures that this policy is communicated to all staff involved with activities relating to product safety, legality, and quality. Staff induction training includes a copy of the Food Safety and Quality policies. Senior Management shall provide adequate resources, review the effectiveness of the Food Safety and Quality Management System through Management Review meetings and support continual improvement.



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Our primary requirements are that:

- All Products are purchased from authorised suppliers.
- Where required based on customer specification from approved and authentic suppliers/farmers.
- All our suppliers are subject to auditory protocol to ensure compliance.
- All products are always prepared under sanitary conditions that do not expose it to any risk of contamination.
- All employees are provided with the information, training, supervision, and tools necessary to do their job in a hygienic and compliant manner. All employees must comply with all company food safety policies and procedures.
- All non-conformances identified in our business are investigated immediately, root cause analysis is carried out and corrective actions are taken to prevent recurrence.

The DDF Management Team and Technical Team assures that all employees, visitor's customers and contractors will comply with this policy and all relevant DDF Site policies and procedures at all times. DDF also expects similar high standards from our suppliers and customers

The DDF Management team must also ensure that the appropriate resources including human and financial ones are provided as required. DDF are committed towards the implementation of this policy across all our operations, communicating our policies, behaviours, and standards to all employees. DDF is committed to protecting products against food fraud, food defence threats and malicious contamination through risk assessment, supplier approval and site security measures.

DDF UK shall use the Hazard Analysis Critical Control Point (HACCP) System as the basis for its food safety control system, in accordance with:

- EC Regulation on Hygiene of Foodstuffs (852/2004)
- Codex Alimentarius (CAC/RCP 1-1969, Rev.2023)
- I.S. 340:2007 Hygiene in the Catering Sector
- I.S. 341:2007 Hygiene in Food Retailing and Wholesaling
- NSF Food Safety in Storage & Distribution Compliance Audit Standard
- STS Storage & Distribution Standards Issue 11
- EC Regulation on Food Law (178/2002)
- EC Regulation 2073/2005 on microbiological criteria for foodstuffs
- EC regulation 1169/2011 Food information to Consumer's regulation
- The Food Information Regulations 2014
- EC Regulation 2158/2017 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food.
- BRCGS Agents & Brokers Issue 3

Signed By:

Thierry Cacaly

Date:

26/08/2026

President, Delice de France Ltd, UK