

Fresh Fruit And Vegetables Policy

It is the policy of WSH to source the best quality produce from reputable suppliers and to assist our sites to produce seasonal British menus.

Wherever possible local, regional and British produce shall be sourced. We encourage our sites to use Red Tractor, organic and LEAF produce wherever possible.

Suppliers should ensure, as far as reasonably practicable, that fresh produce is free from microbiological, chemical and foreign body contamination. Fresh fruit, salad items and vegetables can have short shelf lives and need therefore to be of the highest quality and be as fresh as possible.

All suppliers must ensure that any crop supplied to WSH does not contain levels of pesticides greater than the maximum prescribed in the Food and Environmental Protection Act 1985, The Pesticides (Maximum Residue Levels in Crops, Food and Feeding Stuff) Regulations 1994 and amendments. WSH supports initiatives which reduce the use of chemical pesticides through the adoption of integrated crop management systems (ICMS) and integrated farm management (IFM).

Imported produce from countries outside the European Union must meet the same or equivalent food hygiene standards as food produced in the UK or other EU member states.

Suppliers are expected to carry out quality checks on receipt of produce to check for signs of contamination, poor quality or signs of infestation. Produce must be stored in the most appropriate temperature regimes post-harvest and protected from physical damage and spoilage.

Care must also be taken to protect produce during distribution to our sites from contamination and damage. Produce must arrive at our sites via the most effective supply routes, minimising time from harvest to kitchen and maximising freshness of produce. When fresh British produce is available this should arrive at site within 24 hours of harvest, or within a timescale that is appropriate for the delivery of best flavour.

wsh

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