FOOD SAFETY POLICY STATEMENT

The Restaurant Group (TRG) is committed to maintaining high standards of food safety and quality for our customers, visitors and colleagues, to ensure that the food we serve is prepared to the very highest standards using quality products and ingredients, safe to eat, and free from contamination.

To support this commitment, we have developed and implemented a comprehensive Food Safety Management System based on the principles of Hazard Analysis and Critical Control Point (HACCP) and Standard Operating Procedures. These systems are aligned with regulatory requirements and industry best practices and are consistently applied across all our locations.

Our objectives are to:

- Strive for continual improvement by ensuring compliance with all relevant food safety legislation, including food law, allergen regulations, approved codes of practice and industry guidelines.
- Demonstrate strong leadership and accountability at all levels for the effective management of food safety and allergen control.
- Foster and promote a positive food safety culture throughout the organisation.
- Identify and manage food safety and allergen risks through hazard analysis, critical control point identification and robust control and monitoring practices.
- Source ingredients that are safe, legal, high-quality and compliant with TRG standards, supported by supplier risk assessments, visits and audits where necessary.
- Respond promptly and proactively to any food safety concerns or incidents.
- Provide and maintain facilities and equipment that support high standards of food hygiene.
- Ensure all employees receive appropriate information, training and tools to perform their roles in a safe, hygienic and compliant manner.
- Promote an open reporting culture where employees feel safe and supported in raising any concerns related to food safety, quality, integrity or legality.
- Regularly monitor and assess our performance against these standards and implement measurable objectives to ensure we deliver food that is safe and of consistent quality.
- Conduct regular internal audits and third-party inspections to verify compliance and reinforce accountability.
- Ensure comprehensive traceability throughout the supply chain to enable rapid, effective response and recall in the event of a food safety incident.
- Incorporate sustainability into food safety practices by promoting responsible sourcing, reducing food waste, and utilising environmentally sustainable materials and processes.
- Review and update our Food Safety Management System in response to regulatory changes, best practice, scientific advancements or operational changes.
- Collaborate across departments to ensure food safety is embedded into all areas of the business.

It is my responsibility as Chief Executive to ensure that the appropriate resource, including human and financial ones, are committed towards implementing this policy across all our locations and communicating them to all our employees.

Andy Hornby
Chief Executive Officer
July 2025