U-Luv Foods, LLC

7130 West 117th Ave

SuiteD3/D4

Broomfield, CO 80020

Food Safety Policy

The purpose of this Food Safety Policy is to guarantee that the arrangement of all food and products produced and manufactured by U-LUV FOODS, LLC is sheltered and fit for human consumption and to ensure that the employees and staff members of the company put high regard for the customers’ well-being.

**Scope**

This Policy covers employees, bakers, managers and contractors employed with the company that has a direct influence on the food products supplied by the company to its customers.

**Provisions**

**Compliance with Legal Prescriptions**

The company aspires to make sure that food safety is a top priority in our operations. Hence, the company shall make sure that all food served to the customers should be handled, produced, transported and stored to the customers in line with all legal prescriptions currently existing.

**Food Handling and Provision**

Little to no risks associated with food provision. The company ensures that its food handlers are all competent to perform their duties and are aware of the consequences if ever they do not meet industry standards in performing their duties as food handlers.

**Duties, Obligations and Responsibilities of Employees, Bakers & Managers and Contractors Employed**

The following are the duties, obligations and responsibilities of the company’s foods handlers:

Full-fledges cooperation with food providers and Furnishing reports on any critical cases of mishandling, illness, damages, etc.

Provision of food that is safe to eat.

Correct labeling of product with packaging, lot, date, best by date.

Store & prepare finished products for transportation to clients.

Comply with food safety standards and implement food safety management system within the company.