



01491 826000

Contract Catering Management Services

## Beef Traceability

Connect is constantly aware of the issue of food safety, traceability and low food miles. The Fresh Food Policy, that is embedded in the Connect culture demands chef's use fresh butcher acquired beef and where required Halal meat, and do not use pre-prepared "easy" dishes.

John Herring, Connect's Managing Director is being kept fully up to date with the concerns:

"The key is to keep the food chain local and employ chefs that cook with fully traceable fresh ingredients creating delicious nutritious meals."

Since the latest exposés, Melanie Wilkinson, Connect's Purchasing Manager, has requested and received a policy statement from each meat supplier confirming the sourcing of all beef products supplied to Connect.

If you have any queries or would like copies of the audits and policies please contact Melanie on 01491 826000.

