



## **Food Safety Management**

### **Contacts:**

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### **Company Profile**

J Bennett is one of the largest fresh fish wholesalers in Billingsgate Market. We source all of our fish from reputable suppliers around the world, sustainable wherever possible, giving us full traceability, and ensure it is transported under refrigerated conditions.

We are able to supply Caterers, Retailers, Processors and Smokers etc around the UK and are also able to export product.

J Bennett is a member of the London Fish Merchants Association.

J Bennett has a full HACCP system in operation.

### **Food Safety Management System**

Food safety is of paramount importance and every effort is made to ensure the safety of the product while in our possession. **This includes:**

- Visual checks of packaging and ice levels on all deliveries.
- Daily temperature checks on deliveries, and readings recorded..
- Rejection of any product not up to standard.
- Daily checks on all temperature controlled equipment, and readings recorded.
- Daily checks to ensure product is stored and displayed within the correct temperatures i.e. Fresh 0-2° C, Chilled / Processed 0-8 °C, Frozen -18 °C.
- All goods are stored off the floor to reduce the risk of contamination, and the handling of the goods is kept to a minimum at all times.
- A stock rotation system is in operation.
- Any onward distribution of goods by our company is done by refrigerated transport.
- Continual monitoring of product is carried out by the sales staff on a daily basis.

### **Specific Organic HACCP procedure**

1. All our Organic food products are off loaded and checked in by the dedicated loading bay team and our in-house fish deliveries operatives.
2. All organic product is separated and stored in the dedicated organic food chilled storage area.
3. A comprehensive incoming goods procedure is used at all times, correct size, harvest date, and organic supplier information is checked and recorded.
4. All organic food products are dispatched using a ticketing system. Only goods that are purchased as organic are dispatched as organic. All goods are clearly labelled as organic.

## **Products**

All products supplied by J Bennett conform to the Food Safety Act 1990 and associated regulations.

All products conform to all statutory compositional requirements.

All product labelling satisfies the current legal requirement.

We maintain an Approved Supplier list.

Product specifications are available.

Feed breakdowns and treatment sheets available for all farmed fish.

Suppliers Organic certification available

## **Product Summary**

Salmon: wild, farmed, organic, freedom etc.

Prime: bass, bream, turbot, halibut, cod, haddock etc.

Exotic: tuna, sword, kingfish, snapper, prawns etc.

Smoked: salmon, trout, halibut, sword, tuna etc.

In brine: prawns, crayfish tails.

In oil: anchovies, sardines, seafood salad.

In jars: Salmon caviar, lumpfish roe, dill sauce.

## **Cleaning**

Daily cleaning schedules are in place to ensure that all equipment that has been used during trading is left clean.

Weekly cleaning schedules are in place for more heavy duty work to be carried out in addition to the daily cleaning.

Other work is carried out as and when necessary.

Full cleaning records are kept.

## **Waste Management /Green Policy**

Non food waste is placed in bins supplied by the Corporation of London who are responsible for emptying and cleaning them daily.

Any fish waste is given to the Worshipful Company of Fishmongers for disposal.

J Bennett (Billingsgate) Ltd is a member of the London Fish Merchants Association who subscribe to the Billingsgate Market Green Waste Management Policy.

The Market Authority operates a comprehensive collection and recycling procedure for polystyrene, wrappings, paper and wood.

It is our policy to regularly review and update our waste policy, and to reduce paperwork and energy wastage wherever possible.

## **Product Testing**

Periodic product testing is carried out by Eurofins, an ACAS Accredited Laboratory, who then provide us with comprehensive detailed results.

Our specialist fish suppliers also have the facility to test products prior to despatch.

Eg: Tuna is sent with a histamine report.

## **Product Recall**

Records are kept of all products arriving into J Bennett, and to whom these products are then sold. This is to ensure the traceability of all products in accordance with current legislation, and to be able to affect any necessary recall procedures should they become necessary.

## **Pest Control**

This is co-ordinated with and is responsibility of our Landlord, The City of London Corporation who manage the whole Billingsgate market complex. Regular inspections are made of the site by the appointed specialist contractor ( Rentokil ) The pest control contractors comply with the current known organic standards

## **Water Supply**

Our water supply and any quality testing arrangements is the responsibility of our Landlord, Corporation of London, assisted by the Worshipful Company of Fishmongers. All supplied water is sampled quarterly throughout the year.

## **Staff Health and Hygiene**

All new members of staff undergo an initial induction programme that details all the basic hygiene standards required by J Bennett,  
All members of shop floor staff are required to attend a basic food hygiene course.  
All members of staff receive a copy of the Company policy re dress code, personal hygiene etc.  
Any illness of a contagious type, or incidents of food poisoning must be reported to Management so the appropriate action can be taken.

## **Approval Number**

Our approval number is: **UK TH 017.016 EC**  
This covers J Bennett under the following regulations:

- Food Safety Act 1990
- General Food Regulations 2004
- Food Hygiene (England) Regulations 2007
- The Fish labelling Regulations 2003
- The Fish Labelling Regulations 2010
- The Food Labelling Regulations 1996

- Regulation (EC) No 852/2004
- Regulation (EC) No 853/2004
- Regulation (EC) No 178/2002

J Bennett (Billingsgate) Limited have a Food Hygiene Rating Score of 5 stars.  
This is the highest rating standard in accordance with the current national food hygiene rating scheme.

### **Other Relevant Numbers**

Company Reg No: 345632  
VAT No: GB 911555343  
EORI No: GB 911555343000  
FDA Reg No: 1204-0036-170

### **Worshipful Company of Fishmongers**

As a Company within Billingsgate Market we are under constant supervision and scrutiny from the Fish Inspectors of the Fishmongers Company. (Fishery Inspectorate)  
Their role is to ensure that all products passing through Billingsgate are up to standard and fit for human consumption. They have the powers to confiscate, impound or remove any product they deem unfit.

### **Declaration**

Our Company is free of any legal action by the Local Authority in respect of food safety and hygiene legislation.

Andy Smith

*Andy Smith*

Managing Director  
J Bennett (Billingsgate) Limited  
January 2017