FOOD SAFETY & QUALITY POLICY

GYG is dedicated to creating a culture of Food Safety and Quality awareness involving all people at all levels including the encouragement and promotion of Food Safety and Quality leadership. GYG believes the responsibility for achieving Food Safety and Quality commitments lies with each employee in the execution of their jobs.

At GYG, we are committed to:

- Achieving quality excellence in everything we do, not only for our guests but also for our employees, and our community.
- Continual development and implementation of Food Safety and Quality systems, standards, and procedures to serve safe and authentic products, across our operation.
- Continuous improvement, evaluating and validating for effectiveness through objective measures, including internal and external audits, and the development and application of Food Safety and Quality specific KPIs

GYG believes the responsibility for achieving Food Safety and Quality commitments lies with each employee in the execution of their jobs. GYG is dedicated to creating a culture of Food Safety and Quality awareness involving all people at all levels including the encouragement and promotion of Food Safety and Quality leadership.

The following Food Safety and Quality principles are the foundation of GYG's commitment to Food Safety and Quality:

- Develop and deliver products that meet or exceed the highest Food Safety and Quality standards and exceeds expectations of our guests.
- Meet all regulatory requirements for Food Safety and Quality.
- Ensure suitable Food Safety and Quality performance through implementation and certification of effective quality management systems compliant with HACCP standards, GYG's Food Safety and Quality Management System, and Minimum Standard Procedures in all operations.
- Validate the effectiveness of the Food Safety and Quality management systems through internal and external processes.
- Build Food Safety and Quality capability through structured programs that develop technical skills, increase awareness, manage risk, and drive increasing levels of excellence.
- Continually review Food Safety policies, standards, and procedures to effectively manage Food Safety risks associated with changes in products, processes, and technologies.
- Ensure that suppliers embrace the same food safety and quality commitments.
- Communicate Food Safety and Quality strategies and performance to all relevant stakeholders that have an impact on, or are affected by GYG's Food Safety and Quality management systems.

Steven Marks

Founder & CEO
Guzman y Gomez

Emma Hill

Head of Quality & Product Development
Guzman y Gomez

© Guzman y Gomez