

## Food Hygiene Statement

Customer First Venue Services Ltd. trading as the**studio** aim is to provide the highest standards of food safety and hygiene.

We will ensure that all food prepared in our kitchens is both safe, fit for human consumption and of the highest quality.

The studio is committed to take all reasonable precautions and exercise due diligence to ensure that our premises, practices, and procedures within our control, comply with current and relevant food safety legislation.

Furthermore, we will strive to ensure that the legal requirements relating to food safety and hygiene will not only be complied with, but wherever possible, exceeded. To assist in this responsibility, the duty to take reasonable precautions and exercise due diligence is delegated throughout all Team Members.



Signed

Date 5<sup>th</sup> December 2024