

## Health & Hygeine

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The maintenance of high standards in environmental hygiene and food safety are absolutely imperative. Scrumdingers operate a policy of "due diligence" where hygiene is concerned, ensuring that all food safety policies are implemented and that the companies' aim and objectives are achieved. We provide effective supervision, motivation and appropriate food safety training to develop competency and control. Our training and guidance has provided us with the ability to implement a food safety management system based on HACCP principles, a strict requirement of the law.