

Unofficial Basic Company Code of Conduct

Orders involving mince products

Mince products must be fully banged out using a white fat basher before they can be boxed/loosely placed onto orders.

Customer: Laisterdyke

All products must be placed into the appropriate color bag:

- Chicken -> *Yellow Bags*
- Beef -> *Red Bags*
- Mutton -> *Blue Bags*

Customer: Hopwells

This customer can issue fines for damaged products. As such, we absolutely cannot send:

- Damp/Previously Damp Boxes
- Boxes with holes in
- Clumpy mince products (*when a product has been tempered down and refrozen to a point where it is no longer mince*)

Suppliers of Chicken

Youngs chicken suppliers have had incidents in the past where these products have arrived with a bad odour. If you unload a delivery from this supplier it would be wise to spot check 2 - 4 boxes for such odours. If you do suspect a box of being contaminated you should stop unloading and get the nearest manager to check the product.