

thomas franks

'fresher food, fresher thinking'

Ethical Sourcing Policy 2012

Thomas Franks's policy is to seek to purchase goods and services that:-

- Are from regional family owned catering suppliers who meet stringent requirements in terms of food safety, health and safety and environmental performance.
- Are ensuring undue and unnecessary use of packaging materials is avoided, and recycled materials used whenever appropriate.
- Have the least negative impact on climate change and the environment.
- Are from Companies actively committed to the reduction of greenhouse gas emissions in their distribution networks.
- Are, where possible and practical, from Fairtrade sources.
- Are, in the case of disposables, from sources that are recyclable, or compostable.

All suppliers are subject to initial inspection and ongoing monitoring by independent auditors and expected to achieve the BRC Global Standard Food (Foundation Level) or Equivalent with fully operational HACCP systems. Once approved they become authorised as a nominated supplier for use by Thomas Franks Ltd personal at our catering operations. As a result we are confident the food we serve our customers in our catering contracts is wholesome, safe and fully traceable.

At Thomas Franks Ltd we operate an open book policy with regard to purchasing with no hidden discounts or inflated, into unit prices, and clear information on our company earnings.

At any time our purchasing process may be subject to external audit to verify this, and we provide, through our in house MIS the hub's real time web based access to view our prices on the day we purchase the items.

We are committed to negotiating the best possible price for the best possible quality for our clients.

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With some larger operations, we are able to achieve better prices through larger order values, and in this case any extra discounts or incentives that have been awarded are clearly identified to the specific client.

Through the hub we are able to ensure that the prices we are being charged by our suppliers are regularly monitored and reviewed so they remain competitive within the market place.



Frank Bothwell
Founder & Managing Director