

FOOD SAFETY POLICY

We acknowledge our responsibility to provide safe and wholesome food for our guests and our associates. Thus, we are committed to developing and enhancing Food Safety Management Systems (FSMS) within the company.

We dedicate ourselves to ensure:

- Best practice procedures in purchase, receiving, storage, preparation, and serving of food products.
- Food safety risk minimisation in all operations.
- Adequate provision of information, training, instructions and supervision for all our associates to ensure competencies related to food safety.
- Assure the effectiveness of our FSMS, by maintaining a thorough record with regard to food safety.

These objectives are achieved through:

- The management commitment in the form of acknowledging responsibility while providing adequate physical and financial resources in continual improvements of FSMS.
- Management systems to pursue progressive improvements in food safety performances and setting the standard of complying with the appropriate statutory legislation and codes of practice.

We are committed to the compliance of all food safety legal requirements such as:

- The provision of a hygienic workplace.
- The provision and use of equipment, utensils which comply with food hygiene standards.
- The assessment and practice of food preparation using the Hazard Analysis Critical Control Points (HACCP) system & ISO 22000.
- Compliance and verification procedures.

The policy will be reviewed and updated annually and will be communicated to all levels within the organization.