

Hygiene Policy

The Company shall:

- Protect the health of its employees, clients, and customers by providing excellent hygiene standards.
- Comply with the food hygiene - code of practice as stated in the company HSE Manual.
- Comply with hygiene rules and regulations of customers and clients alike.
- Comply with the laws and legislation of the country.

The Company shall pursue this policy through:

- Visible management commitment
- Effective training and motivation
- Involvement and contribution of all staff
- Providing adequate facilities & equipment to always maintain the premises in good hygienic condition.
- Conduct daily staff personal hygiene inspections.

The Staff shall:

- Maintain good personal hygiene, general health and have a clean and smart appearance.
- Follow good hygiene practice habits in the workplace i.e., correct hand-wash procedure.
- Wear clean and approved protective clothing in the workplace in line with the company dress code.
- Report any adverse health condition no matter how insignificant it may appear, in addition to routine medical check-ups as and when required. Individuals returning after an illness shall submit a fitness to work (FTW) certificate from an approved medical center.

The Company shall be guided by the following principles:

- Food Hygiene — Code of Practice, which is an integral part of the company's prime business objective.
- Food poisoning and food-borne illness is unacceptable and shall be prevented by taking all necessary steps to keep the work environment clean, hygienic and pathogen free.
- Maintaining high standards of hygiene shall be a line management responsibility.



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CEO

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