

# MANAGEMENT COMMITMENT AND FOOD SAFETY POLICY

*We, the Top Management of N1 Restaurant Suppliers (Pty) Ltd hereby pledges to be committed to the development, establishing, implementing, maintenance and continual improvement of an effective Food Safety Management System that shall be appropriate to the role of the company in the food chain.*

*The Food Safety Management System shall be supported by food safety objectives integrated into the business objectives of N1 Restaurant Suppliers (Pty) Ltd.*

*The Food Safety Management System shall be communicated to all external and internal parties involved in the business processes of N1 Restaurant Suppliers (Pty) Ltd.*

*The Top Management of N1 Restaurant Suppliers (Pty) Ltd to ensure that all food processing processes are based on HACCP principles and relevant statutory, regulatory and customer food safety requirements.*

*The N1 Restaurant Suppliers (Pty) Ltd Food Safety Management System and changes implemented shall be planned and responsibilities and authorities shall be communicated.*

*An emergency preparedness and response plan plus food fraud plan shall be established, implemented and maintained.*

*The Top Management of N1 Restaurant Suppliers (Pty) Ltd to ensure that regular management reviews on food safety processes and objectives are performed in order to ensure continual improvement of the Food Safety Management System.*

*The Top Management of N1 Restaurant Suppliers (Pty) Ltd to ensure that adequate applicable resources to support the establishment, implementation, maintenance and updating of the Food Safety Management System shall be available.*

*The Top Management of N1 Restaurant Suppliers (Pty) Ltd to ensure the implementation and maintenance of prerequisite programs, specific to the nature and size of the N1 Restaurant Suppliers operations, to assist in controlling food safety hazards / hazard levels and the contamination and or cross contamination of products.*

*Relevant records of observations, monitoring, measurements or results shall be available at all times in the form of documented information.*

*Preventative and corrective actions shall be taken whenever non-compliances occur and steps shall be taken to prevent potentially unsafe food from entering the food chain.*

  
CHIEF EXECUTIVE OFFICER

PAUL YOULTEN

  
COMMERCIAL DIRECTOR

KEVIN MUNN

  
OPERATIONS DIRECTOR

ANDRE RICHTER

DATE – 23 AUGUST 2019

