

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 that shall contain detailed information addressing control measures and programmes required to identify food safety hazards in order to ensure the safety and quality of meat, meat products and all other foodstuffs stored, processed and handled on the premises of N1 Restaurant Suppliers (Pty) Ltd including systems to validate and verify the effectiveness of such a food safety system.

The N1 Restaurant Suppliers (Pty) Ltd Food Safety Management System and changes implemented shall be planned, responsibilities and authorities shall be communicated and an emergency preparedness and response 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 are performed and that adequate applicable resources to support the establishment, implementation, maintenance and updating of the Food Safety Management System shall be available.

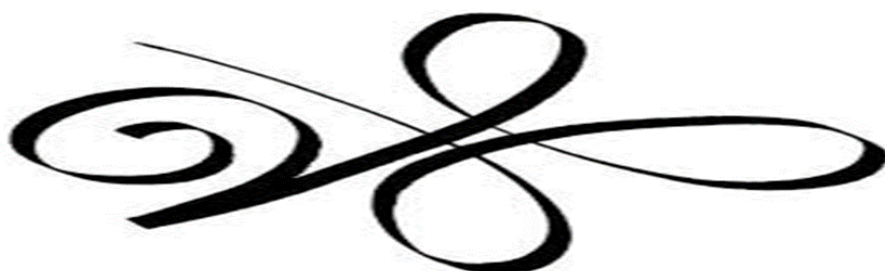
The Top Management of N1 Restaurant Suppliers (Pty) Ltd to ensure the implementation and maintenance of prerequisite programs, specific to the nature and size of the N1 Restaurant Suppliers operations, to assist in controlling food safety hazards / hazard levels and the contamination and or cross contamination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

All documents and products to be traceable to the supplier, received and production batches and client or end user.

All employees shall be trained regarding Food Safety Policies and Procedures implemented.



QUALITY POLICY

We, the Top Management of N1 Restaurant Suppliers Pty (Ltd) hereby confirm our accountability and commitment to the planning, establishing, maintenance, development, planned changes and improvement of a process approached and risk based thinking Quality Management System in order to meet customer, company as well as statutory and regulatory requirement.

We, the Top management, management and personnel of N1 Restaurant Suppliers Pty (Ltd) shall ensure that the quality management requirements are integrated into all other business processes at N1 Restaurant Suppliers, are appropriate to the purpose, strategic direction and context of our business, are communicated and understood within our business plus we shall ensure that the Quality Management System are at planned intervals or whenever changes to the Quality Management System occurred, reviewed for continuing suitability.

We, the Top management, management and all personnel shall, when planning the Quality Management System, establish quality objectives at relevant functions, levels and processes and consider the risks and opportunities plus the actions to address these risks and opportunities and on how to integrate and implement the actions into its quality management system processes and how to evaluate the effectiveness of these actions.

We, the Top management, management and all personnel shall plan and develop the processes needed for product and service realization and determine requirements and actions related to products and services as specified by the customer, describe the intended use plus statutory and regulatory requirements and any other requirements considered necessary by the personnel contingent of N1 Restaurant Suppliers Pty (Ltd).

When determining the requirements for purchased products, externally provided processes, products and services, Top management, management and all personnel shall ensure that the requirements, including any applicable statutory and regulatory for the products, services, processes and customer property are adhered to and they shall establish, implement and maintain a design and development process that is appropriate to ensure the subsequent preservation and provision of conforming products and services, verified at appropriate stages and under controlled conditions.

We, the Top management, management and all personnel shall ensure that Quality Objectives are established where deemed necessary and monitored, measured, communicated and reviewed, at all relevant processes, functions and levels within the business.

The management of N1 Restaurant Suppliers Pty (Ltd) shall ensure that responsibilities and authorities on quality management functions are defined and communicated to all personnel within the business and all relevant interested parties in order to ensure commitment to and execution of requirements of the Quality Management System.

Top management, management and all personnel shall determine and provide valid and reliable resources needed to implement, maintain and improve the quality management system in order to ensure customer satisfaction.

The management undertake to ensure the continuous training of all employees regarding objectives, procedures, customer and service plus product requirements and where applicable ensure the provision of training and or take other actions to achieve the necessary knowledge and competence levels required by the business for the operation of its processes and to ensure that all personnel contribute to the effectiveness of the Quality Management System, its processes and to achieve conformity of products and services.

Top management, management and all personnel shall ensure the determination, implementation and maintenance of effective methods for communicating internally and externally to customers, all interested parties and all personnel on the application of the importance of the quality management policy, quality objectives, plus the importance of everybody's contribution to providing information, handling enquiries and obtaining feedback on the effectiveness of the quality management system plus the implications of not conforming with the quality management system requirements, in order to ensure contingency actions and improved performance.

Top management, management and all personnel shall ensure the determination, collection, analyzing and review of appropriate data and information including customers perception to demonstrate the suitability and effectiveness of the quality management system and they shall determine what needs to be monitored and measured, the methods for monitoring, measurement, analysis and evaluation needed to ensure valid results when monitoring and measuring.

The management and all personnel shall identify all products throughout the whole product realization system and they shall ensure effective control of all monitoring and measuring equipment used in providing evidence of conformity of products and or services.

The management and all personnel shall ensure that products which does not conform to product requirements are identified and controlled to prevent its unintended use or delivery, react on and take action to eliminate the causes of non-conformities in order to prevent their unintended use or delivery, prevent re-occurrence and to eliminate the causes of potential nonconformities.

QUALITY POLICY

Top management, management and all personnel shall evaluate the continual improvement of processes and the suitability, adequacy and effectiveness of the performance of the quality management system, shall determine and select opportunities for improvement and implement any necessary actions to meet customer requirements and enhance customer satisfaction continually in order to improve the suitability, adequacy and effectiveness of the quality management system.



N1 RESTAURANT SUPPLIERS

OCCUPATIONAL HEALTH & SAFETY POLICY

WE, TOP MANAGEMENT OF N1 RESTAURANT SUPPLIERS ARE COMMITTED TO:

ESTABLISHING, IMPLEMENTING, MAINTAINING AND IMPROVING, AS FAR AS IS REASONABLY PRACTICABLE, HEALTH AND SAFETY MEASURES TO PREVENT HARM OR DAMAGE TO PERSONS AND PROPERTY.

ENSURING THAT ALL PRACTICAL STEPS ARE TAKEN TO SAFEGUARD THE HEALTH, SAFETY AND WELFARE OF ALL EMPLOYEES, VISITORS AND CONTRACTORS TO ALL PREMISES OR OPERATIONS WITHIN OUR CONTROL.

ENSURING THAT ALL EMPLOYEES ARE PROVIDED WITH SUCH INFORMATION, INSTRUCTION, TRAINING AND SUPERVISION AS IS NECESSARY TO SECURE HEALTHY AND SAFE CONDITIONS AT WORK AT ALL TIMES.

ENSURING THAT ALL EMPLOYEES TAKE REASONABLE STEPS FOR THE HEALTH AND SAFETY OF THEMSELVES AND ANY OTHER PERSON WHO MAY BE AFFECTED BY THEIR ACTS OR OMISSIONS.

PERIODICALLY REVIEW AND UPDATE THE POLICY STATEMENT, ORGANISATION AND ARRANGEMENTS.

PREVENT ACCIDENTS AND CASES OF WORK-RELATED ILL HEALTH BY MANAGING THE HEALTH AND SAFETY RISKS IN THE WORKPLACE.

IMPLEMENTING EMERGENCY PROCEDURES – EVACUATION IN CASE OF FIRE OR OTHER SIGNIFICANT INCIDENTS.

MAINTAINING SAFE AND HEALTHY WORKING CONDITIONS, PROVIDE AND MAINTAIN PLANT, EQUIPMENT AND MACHINERY AND TO ENSURE SAFE STORAGE OR USE OF SUBSTANCES AS IS REASONABLY APPLICABLE.

CONTINUALLY IMPROVING HEALTH AND SAFETY PERFORMANCE WITHIN THE COMPANY.

COMPLYING WITH ALL APPLICABLE LEGAL, STATUTORY, CUSTOMER AND SUPPLIER REQUIREMENTS WITHIN OUR CONTROL