

Atlantic Catering and Logistics is a total hospitality and logistics company with particular focus on the business segment of corporate meals services, onshore and offshore and general extractive and construction industries with emphasis on mass catering, facility management and housekeeping. The company operates from House Number 5 Park Street, Off Bamboo Street East Legon, Accra and works on client arranged sites per projects.

Management regards the promotion of Food Safety and Quality, Health and Safety and Environmental issues a priority at all levels within the organization, and undertakes its operations to provide services in a safe, environmentally friendly manner that enhances the quality of its services by implementing an Integrated Management System (IMS).

Atlantic Catering is therefore committed to:

- Providing safe and wholesome meals by implementing Codex HACCP, requirements of ISO/TS 22002-2:2013 and ISO 22000:2005.
- Protecting the environment, prevention of pollution and responsibly interacting with the environment so as to ensure environmental sustainability within its context by implementing requirements of ISO 14001: 2015.
- Promoting Occupational Health and Safety ensuring the prevention of injuries and ill health by implementing OHSAS 18001: 2007.
- Compliance with applicable statutory and regulatory, corporate and other requirements to which the company subscribes, including mutually agreed food safety, quality, health and safety as well as environmental specifications and other requirements of clients and external interested parties.
- Satisfying the needs and expectations of our customers at all times by providing services and products to agreed specifications in order to enhance customer satisfaction.
- Eliminating food safety and occupational health and safety hazards associated with the company's activities on a regular basis, and documenting a program to eliminate or reduce, as far as reasonably practicable, any identified risks.
- Continual monitoring, auditing and reviewing of all elements of the IMS including this policy.
- Continual improvement and performance measurement, by setting and reviewing on a regular basis food safety, health and safety and environmental objectives, targets and management programs at all levels within the company.
- Providing appropriate resources, consulting and communicating with its employees and other interested parties on Food Safety, Health and Safety, and Environmental related matters, and encouraging employees to participate in the IMS.
- Ensuring, through appropriate training, planning and communication, that all personnel on-site are aware of their IMS responsibilities and competent to perform their jobs.

The success of this policy requires commitment from all employees, clients, providers and other interested parties. It is the responsibility of each employee to observe all rules and procedures and co-operate with the company in complying with its statutory obligations as well as elements of the IMS.

Responsibility for implementation of this policy lies with the Managing Director who ensures through Top Management that the objectives of the policy are achieved.

This policy is communicated, implemented and maintained at all levels throughout the company. It is periodically reviewed and revised to ensure its continuing suitability, relevance and adequacy, and is available to external interested parties including the public upon request.



(Maud Lindsay-Gamrat)
Managing Director

Date: 1st June 2016