



THE SIMPLY FOOD CATERING COMPANY LTD (SIMPLY FOOD)

HEALTH AND SAFETY POLICY

Simply Food is committed to Health & Safety to ensure that their staff work in a safe environment and to promote the health of all its staff. The goal of the Company is to achieve a high level of Health & Safety at all times and to continually improve its health & safety provision. Commitment to the implementation of supporting managerial and business operational systems is essential to realising that goal.

It is Simply Food's intention that its work will be carried out in accordance with the relevant statutory provisions and that all of its activities will be conducted with regard for individual health, safety and welfare of both employees, contractors, sub-contractors and visitors (non-employees).

Management and supervisory staff have the responsibility for implementing this Policy throughout the Company. Management will ensure that health and safety measures, designed to control risks, are monitored and reviewed. Management must also ensure that their own work is carried out without risk to themselves or others.

Simply Food understands the value of trained and proficient personnel. To this effect the Company actively promotes a structured and planned training programme and encourages all employees to further advance their potential in terms of knowledge, skills, personal abilities and competencies.

All employees, contractors, sub-contractors and visitors are expected to co-operate with the Company in carrying out this Policy and must ensure that their own work is conducted in accordance with any training and information that has been provided regarding health and safety.

The Company has particular responsibility for health, safety and welfare and to whom reference should be made in the event of any difficulty arising in the implementation of this Policy.

This statement of Company policy will be displayed prominently around the workplace.