

Integrated Management System



AL JAZEERA INTERNATIONAL CATERING LLC (JIC) food catering provider considers food safety as fundamental to our ongoing business. Our goal is to provide high quality, safe food every time, everywhere. Every day we work to earn the trust of our customers and consumers, beginning with the safety of the products and service we produce and provide to improving HSE and food safety around the entire UAE region where we cater.

Our definition of safe service is simple in that we want to protect people from hazards while experiencing our products and services. Because we understand the stringency of applicable regulations in so many ways and in so many places, we take a broad, comprehensive risk based approach to ensure the safety and integrity of our products and services.

AL JAZEERA INTERNATIONAL CATERING LLC (JIC) key system Policies are:

FOOD SAFETY PRACTICES

We implement global standards and principles through programs, such as Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), and the Hazard Analysis and Critical Control Points (HACCP) in accordance with ISO 22000:2005 Food Safety Management System.

Accountability

We hold ourselves accountable to fully implement our Integrated Management System (IMS) based on ISO 22000:2005, ISO 14001:2015 and BS OHSAS 18001:2007 international standard requirements and in appropriate compliance to the EHS Policy of ADFCA & AD EHSMS and continuously seek ways to improve the IMS in our entire produce supply chain.

Transparency / Open Door Policy

We are committed to transparency and sharing information on HSE and food safety issues across our business and with authorities, customers, vendors, suppliers, consumers and stakeholders. This Policy will be available in our Intranet for our internal stake holders & in our company website (www.aljic.ae) for the external stake holders.

Continual Improvement

Our Food Safety and HSE performance will be considered at every management meeting and will review this policy annually to ensure that it continues to reflect the aims and aspirations of the company and it is kept up to date with legislative requirements.

The safety of the employees, customers and stakeholders of AL JAZEERA INTERNATIONAL CATERING LLC (JIC) is very important. We want every personnel to come and leave JIC premises on each day without having had an accident or injury.

This incorporates specific commitments to:

- The prevention of all accidents including major accidents
- The prevention, minimization, rendering harmless and the monitoring of releases to the environment.
- The sustainable resource use, climate change mitigation and adaption and protection of bio diversity and eco systems, nature, scale and environmental impacts of JIC's activities, products and services.
- Compliance with relevant health, safety and environmental legislations
- Maintaining a high level of awareness, motivation and training for all employees
- Maintain a safe and healthy working & living environment for all employees, stakeholders, contractors, visitors and the local community
- Achieve continual improvement in health, safety and environmental performance

We will regularly measure for compliance against these standards and implement performance objectives to assure our clients, stakeholders and consumers that we are providing are safe to stay and eat while meeting their quality and safety expectations.

For AL JAZEERA INTERNATIONAL CATERING LLC (JIC)

A handwritten signature in blue ink, appearing to read 'R. Kommy', is written over a horizontal line.

Managing Director

IMSD-01 – IMS Policy Statement

Approved by: MD | 4-May-2016 | R1