

Allterrain Services Group (ATS) provides Camp Management and Catering Services at a number of Sites throughout Africa

Our mission is:

“To continually provide high quality products and services to our clients through a happy, healthy and productive workforce.”

We recognize that quality is important to our clients, so we ensure their requirements are suitably fulfilled. We provide customer satisfaction through our quality processes, co-ordination and quality service.

We assure the quality and safety of our products and services by following the requirements of ISO 22000:2018 Food Safety Management System (FSMS) Standards and the principles of Hazard Analysis Critical Control Point (HACCP).

Based on a Hazard Analysis ATS Management has developed this policy to ensure the production of wholesome food to its client

- ATS Group will provide all required resources to ensure the achievement of its set objectives
- All staff will undergo the appropriate medicals and be confirmed fit by a Company/Client approved medical service provider before they are allowed to work
- Training Needs Analysis (TNA) will be carried out to identify the training required by each employee. All staff will be trained commensurate to their work activity
- Controls shall be put in place and monitored at required frequencies to confirm conformance. Any deviation shall be treated as a Non-Conformance and the necessary corrective measures taken to ensure conformance
- An integrated pest management system shall be implemented to rid all food areas of pests
- All food contact surfaces shall be cleaned and disinfected to prevent food contamination
- Food shall be stored in a manner that will prevent food contamination
- Appropriate waste management shall be implemented in line with statutory/client/company requirements
- An emergency response procedure shall be put in place to address food poisoning outbreaks. There will be periodic drills to confirm readiness of employees
- In the event of a food safety incident, the incident shall be investigated, and a root cause established. This will help management to prescribe appropriate controls which will help prevent recurrence
- Procedures shall be developed to ensure traceability and product recall. There will be periodic drill to confirm readiness of all employees
- ATS shall comply with, and stay abreast of all statutory requirements applicable to our respective countries

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- This policy will be communicated through ATS Induction, Prestart/Toolbox Meetings, posted on Notice Boards, emails etc. and all staff are expected to work to meet these guidelines
- All the necessary control measures shall be put in place to ensure a healthy and safe working environment
- Appropriate control measures shall be put in place to minimize the impact of ATS operations on the environment
- Documents and records will be maintained for monitoring, verification and validation
- The Directors of our company are totally committed to the implementation and maintenance of our FSMS, and in turn expect every employee to contribute and support this policy
- This policy shall be reviewed periodically to enable continuous improvement of the Food Safety Management System

Our main objectives are to:

Objectives	Targets
Use only the best quality ingredients from reputable suppliers;	Purchase only from approved suppliers
Offer a service that leaves our clients with a smile on their face;	0 complaints/week
Provide adequate training to ensure each job (e.g. cleaning, cooking, and serving) is carried out by suitably qualified staff;	100% staff to be trained in basic food safety, 85% of food handlers, supervisors & managers to be trained in intermediate food safety, 85% of supervisors and managers to be trained in advance food safety & HACCP
Ensure all relevant audits and inspections are carried out;	1 monthly internal audit
Released product must be of the highest possible standards;	0 withdrawals/recalls
Be the employer of choice in our industry.	Attract & retain qualified and competent staff to work for ATS.

David Hutchinson

Managing Director



Date...19.04.2018.....