

Allterrain Services Group (ATS) provides Camp Management and Catering Services throughout Africa. Our mission is "To continually provide high quality products and services for our clients through a happy, healthy and productive workforce."

We recognise that quality and food safety is important to our clients and stakeholders, so we make sure that customer satisfaction is realised through our quality processes, co-ordination, and service delivery. The Directors of our company are totally committed to the implementation and maintenance of our Food Safety Management System (FSMS), and in turn expect every employee to contribute and support this policy.

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

Based on these principles ATS Management has developed this policy to ensure the production of wholesome food for their clients by achieving the following broad objectives:

- Ensuring that all necessary resources are available for the operation and effective maintenance of the FSMS.
- Conforming to both statutory and regulatory requirements for quality and food safety, including mutually agreed customer requirements related to quality and food safety.
- Setting annual measurable quality and food safety objectives for all operations to ensure continuous improvement and compliance with all standards.
- Applying risk assessment methodologies, controls and monitoring techniques that are aligned with the context in which we operate, to facilitate our ability to achieve FSMS objectives and growth.
- Continually reviewing our quality and food safety policies, standards, and procedures to effectively manage food safety risks associated with changes in products, processes, and technologies.
- Documenting, implementing, maintaining, and communicating this policy to all internal and external stakeholders and fostering communication for the improvement of our FSMS.
- Ensuring all food handlers undergo periodic medical surveillance and are confirmed fit for work by an approved medical service provider before they are permitted to work.
- Providing employees with the information, training, and tools necessary to do their job in a safe, hygienic, and compliant manner, and achieving quality and safe products that maintain customer satisfaction.
- Only sourcing products from approved suppliers and monitoring the materials and services they supply through audits and incoming goods inspections.
- Implementing an integrated pest management system for the eradication of pests, vectors and rodents in food preparation and associated areas.
- Effectively managing all waste generated in line with the waste management hierarchy as well as statutory/client/company requirements.
- Implementing emergency response procedures to address possible system failures, food poisoning incidents or non-complying products and conducting periodic drills to confirm system readiness for product traceability and recall.
- Investigating all food safety incidents and FSMS non-conformances or non-compliances and implementing appropriate corrective and preventive measures to prevent recurrence.



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