

Allterrain Services Group (ATS) provides Camp Management and Catering Services at a number of Sites throughout Africa. Our catering operations generate a large amount of food waste, and it is our responsibility to ensure an integrated system is in place to manage this waste as per the applicable laws, regulations and other best practice requirements. ATS understands that food waste has significant environmental, social and economic global implications. Our aim is to continuously minimize our footprint on the environment and promote sustainable development through our organization's interaction with the community.

To achieve this ATS shall:

- Apply the food waste/recovery hierarchy as a framework for the management of food surplus and food waste through:
 - i. **Prevention/Reduction:** Avoiding surplus food generation through food production and consumption, and preventing avoidable food waste generation throughout the supply chain;
 - ii. **Reuse:** Providing surplus food/ food nearing expiration to communities or people affected by food shortages;
 - iii. **Recycle:** Recycling food waste into stock feeds or composting;
 - iv. **Energy Recovery:** Treating unavoidable food waste and recover energy e.g. via anaerobic digestion;
 - v. **Treatment and Disposal:** Ensure waste separation is done at source, waste is properly stored, unavoidable food waste is disposed of into engineered landfills with landfill gas utilization systems in place, and disposal without recovery is used only as a last resort.
- Manage our stock requirements and warehouse systems so that stock is ordered in the needed quantities and none of it gets expired in our possession - the First in First Out (FIFO) or First Expired First Out (FEFO) system shall apply;
- Ensure proper procedures are followed for transporting food products to minimize losses from damage, spoilage or contamination;
- Provide adequate storage facilities, and apply good food storage practices to maintain the quality of all food products – facilities shall be clean, hygienic, covered and maintained at the temperature and humidity required to ensure the lifespan of each particular food product is realised;
- Ensure all food is packaged and labelled in a way that provides adequate information to the user and prevents any possible contamination of the food contents;
- Implement effective pest control measures to prevent food loss due to pests;
- Put a system in place to predict our daily food consumption so that we prepare what is needed and reduce the probability of generating food waste;
- Implement a food traceability and withdrawal procedure to enable tracking of any food components along our production or processing chain so that all foods offered can be traceable in the event of a food safety recall;
- Provide rigorous documentation and record keeping for tracking inventory and product movements, product rotation, waste management, as well as for accounting and taxation purposes;
- Put measures in place to enable the possibility of donating all surplus food products, and potential food waste to members of the community in a safe, documented and regulated way;
- Audit and review our internal food safety management systems, and that of our suppliers to ensure all products used in our service meet legal and other best practice requirements;
- Ensure this policy is adequately communicated throughout ATS and that all employees meet these guidelines; and
- Ensure this policy is reviewed on a periodic basis to enable continuous improvement of the Food Waste Management Systems.



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