


APPROVED

  
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## FOOD SAFETY POLICY STATEMENT

Alma East West LLP, a leader in Kazakhstan, seeks sustainable access to all types of commercial activities in order to ensure the quality and safety of food products through the continuous improvement of high-level services.

**AEWG adheres to a quality management system that complies with ISO 22000: 2018**

**Implementing a food safety policy and management system is recognized as a key priority to ensure proper compliance and successful business partnerships with our customers.**

**Policy Scope:** Provision of à la carte menu catering services in the Zhety Kazyna and Jida restaurants for the preparation and sale of a wide range of dishes and products of complex manufacture (first and second courses, salads and desserts) from various types of raw materials, purchased goods, and wine -water products.

This includes the following processes:

- Purchase and reception of food products;
- Storage;
- Cutting;
- Cooking;
- Cooling and sale of ready meals;

### **Compliance with regulatory and legal requirements:**

Maintain a quality management system at the enterprise based on the requirements of the Technical Regulations of the Customs Union and ensuring compliance with the laws and regulations of the Republic of Kazakhstan, as well as international standards:

- TR CU 021/2011 "On the safety of food products" dated December 9, 2011, No. 880
- Law of the Republic of Kazakhstan "On Food Safety", No. 301-III as of July 21, 2012
- Code of the Republic of Kazakhstan "On health and the health care system" dated 07.07.2020, art. 104
- Sanitary Rules "Sanitary and Epidemiological Requirements for Public Catering Facilities" - No. 186 dated 04.23.2018
- Codex Alimentarius - CXC 1-1969

**In order to ensure the achievement of the guidelines, the Policy is based on the following:**

- Regularly analyze the FSMS and its effectiveness. Review to ensure continued relevance.
- Ensure the quality and safety of products through the systematic monitoring of technological processes based on the principles of HACCP (analysis of control critical points);
- Constantly analyze and improve our systems, processes and procedures;
- Continuously exchange information:
  - Improve the procurement process, starting with the selection of qualified suppliers, monitoring their performance in accordance with the Company's standards and local content targets;
  - Provide effective and efficient communication with Customers for timely resolution of all work needs, with the goal of high-quality and safe implementation of the Company's production activities.
- Ensure the qualifications and competence of employees to carry out the volume of work. Ensure staff understanding of the importance and effectiveness of the principles of HACCP, their support and application at all levels of management and production;
- Continuously improve the effectiveness of the QMS in order to improve the daily activities of the Company.

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