

## WORKPLACE HEALTH AND SAFETY POLICY

Catering Industries Pty Ltd is committed to providing and ensuring our Employees, Contractors and visitors have a safe and healthy workplace by complying with all relevant Occupational and Work Health and Safety legislation:

### ***Catering Industries shall:***

- Identify all hazards and assess the risks associated with the hazards and implement all appropriate controls
- Establish appropriate health and safety objectives to meet our stated goal of "Nil Harm Across All Sites"
- Ensure continuous improvement to our Safety Plan is undertaken with the express aim of elimination of work related injury and illness;
- Deliver appropriate and relevant training to our Employees and Contractors across all areas of our business to ensure they have the required ongoing competence and knowledge to carry out their duties safely
- Ensure our system is clearly documented and implemented across our entire business and is communicated to our Employees and Contractors.
- Make our Safety Plan available to all interested parties; and
- Review our Safety Plan periodically to ensure it remains relevant and appropriate to Catering Industries business undertakings.

### ***Catering Industries will do this by:***

- Ensuring Management, all Employees and Contractors are responsible and accountable for their Health and Safety performance in all areas of their responsibility.
- Consulting with our Employees, Contractors and Stakeholders in relation to the relevance and applicability of our assessment and elimination of risks and ongoing improvements to our Safety Plan.
- Providing all necessary resources and time to ensure our Safety Plan is implemented and that appropriate review of our Plan, objectives and Safety targets is carried out to continually improve Catering Industries Health and Safety performance.



Nick Cuschieri  
**Managing Director**



Mickie Magan  
**National Manager – QA & Compliance**