

As Food Safety Partners, it is the primary concern of ECOWIZE that our services rendered in the provision of high compliance contract cleaning and sanitation services to the food and beverage industry, are compliant to the highest food safety standards, including:

Foodstuffs Cosmetics and Disinfectants Act No.54 of 1972, R638, National Health Act No. 61 of 2003, Hazardous Chemical Agents Regulation 2021, ISO22000:2018, ISO/TS 22002-1 2009 (certified), GFSI, Meat Safety Act 40 of 2000, SANS1828:2023 / SANS1853:2020, our disinfectants are NRCS registered, as well as customer auditory requirements such as FSSC22000, HACCP, AIB, Nando's, FSA, YUM, BRC, IBL, McDonalds.

Our PURPOSE

We exist to protect lives by being the trusted partner in food safety and hygiene solutions.

Our VISION

CUSTOMERS. Delighting our customers by being their **trusted partner in food safety and hygiene.**

GROWTH. Increasing **product and service offering with existing and new customers**

BRAND. A **trusted market leader** which is respected **both locally and internationally** for its **expertise.**

SUSTAINABILITY. A company that cares for **people's safety, the community, and the environment.**



PEOPLE. The **socially responsible employer of choice** where **our people are empowered** to achieve their **full potential.**

OPERATIONS. Achieving **operational excellence** across the entire value chain through **continuous Improvement and our values-based culture.**

INNOVATION. A **solutions driven** company offering **industry leading services and products.**

As such, we will actively promote the philosophy that food safety, quality and customer satisfaction are achieved by the involvement and commitment of all employees, and we follow this doctrine by investing in ongoing training and motivation of all staff, to realize the importance of their contributions, and by the provision of adequate resources.

Specifically, ECOWIZE has set the following objectives:

- All employees are provided with the awareness and training necessary to perform their tasks in a food safe and compliant manner, as measured against the Exit Criteria, and as stated in the Competence Awareness and Training Procedure.
- All sites will ensure that any Internal Audit "automatic fail" is actioned within one week and closed within 1 month, and that all gaps are closed prior to the following audit.
- All sites will strive to meet the Cleaning and Sanitation KPI's as follows:
 - Daily Visual Inspection and Micro Survey results ≥ 90%.
 - No pathogens detected on Food Contact Surfaces post sanitation.
 - Internal Audit results ≥ 80%.
- The measurement for continual improvement will be indicated by positive trend analysis graphs. Remedial/ Corrective action will be implemented for non-conforming Visual scores, Micro scores, and Internal Audit Findings.
- Maintaining ISO22000:2018 certification of the Ecowize FSMS

We believe that we will achieve the above by the application of a food safety culture, supplemented by a food safety management system based on the latest requirements of ISO 22000, and plan to review our food safety objectives at least annually.

SIGNED			
Managing Director – Charl Groenewald		Date:	31.08.2024