

AKOSOMBO CATERING LIMITED is a prestigious and certified Inflight and Corporate Catering company, dedicated to providing exceptional culinary experiences for airlines and multinational corporate entities. With a strong focus on quality, safety, and innovation, we have established ourselves as a trusted partner in both industries.

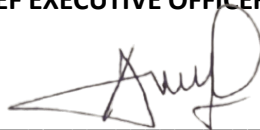
At Akosombo, we understand the unique requirements and challenges of serving delicious and safe meals at high altitudes. We prioritize the use of the freshest and finest ingredients, ensuring that every meal we prepare is of the highest quality. Thus, we meticulously source our ingredients from trusted suppliers, adhering to strict safety and hygiene standards to guarantee the freshness and integrity of our dishes.

We have developed best practice in the food safety management system based on the principles of HACCP and standard procedures which are implemented in the organization. These are based on regulatory requirements and industry best practice in compliance with the ISO 22000-2018.

OUR OBJECTIVE COMMITMENT

- ❖ Manage risks associated with food safety and food allergens through regular identification of hazards, determination of critical control points and implementation of effective control and monitoring measures through our food safety management systems from sourcing of ingredients, products, preparing, packaging, and serving.
- ❖ Ensure that all our products & ingredients are safe, legal, of high quality and compliant with standards, conducting supplier risk assessments, visits, monitor and support them with safe suppliers.
- ❖ Maintain all our equipment accessories and premises to good food hygiene environment and conducive to our clients. setting Objectives and achieving them.
- ❖ Provide employees with information, training commensurate with their work activities and tools necessary to do their job in a safe, hygienic, and compliant manner to meet and exceed customer's expectation while complying with all required food safety standards, including statutory, regulatory, and mutually agreed customer requirements.
- ❖ Top management will ensure adequate provision of necessary resources to ensure food safety culture and practices are maintained in our operational centers.
- ❖ This policy is communicated to our Visitors, interested parties and at all levels within the organization will be effectively and efficiently maintained.
- ❖ Continual improvement forms a cardinal point of our food safety management system, and This will be achieved through integrated activities such as reviews, complaints, audits, and corrective actions.

CHIEF EXECUTIVE OFFICER



Signature and Date: 10th October 2023

KAFUI ADZAH