HSE & COMPLIANCE NEW SLETTER

OPENING REMARKS

Dear CK Family,

Trust you all are keeping well and safe! I am making a few changes in the HSE&C Newsletter and excited to share them through this newsletter with each one of you!

One of the primary changes is setting a **SOP in Focus** goal for each month. The topic(s) for each month is based on our Standard Operating Procedures (SOPs) and can vary from Food Safety to general HSE. It is expected for OM's to train each KM on this topic during their visit and more importantly for KM's to train their teams on site!

The month of September has truly put our HSE & Compliance systems to the test. But as with each challenge comes an opportunity to improve!

We are currently on schedule and working in achieving the ISO 9001:2015 & ISO 22000:2018 soon. Thanks in advance for your patience as we continually work on making improvements.

Stay safe and I look forwarding to seeing you all very soon!

Yours in Safety,

Gordon Joseph

HSE & Compliance Manager.



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REMINDER

All OM's are required to plan and perform their Monthly HSE & C Inspections on time! Refer to **SOP 0058.**

Do not forget to send in your Reports, Corrective Actions and Photographs to the HSE & C Manager and the CEC!

"Safety brings First Aid to the uninjured"

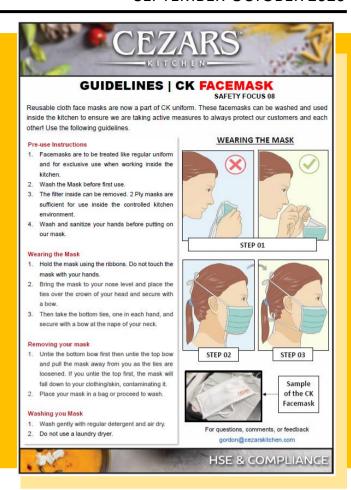
F.S. Hughes

FACTS ON FACE MASKS

Considerable research into the general use of facemasks and its effectiveness continues to emerge from trusted global resources such as the FDA & CDC. Even recent articles highlight the effectiveness of at least 2-Ply masks against the spread of COVID-19.

It is important for us to remember that the use of facemasks is mainly to prevent an asymptomatic person from unknowingly spreading the virus. Personal protection from breathing the virus is only secondary in purpose and effectiveness!

As with before, the best way to help prevent the spread of the virus is to use minimize unwanted outings in public, to always use a facemask when outside and most importantly washing and sanitizing your hands frequently.



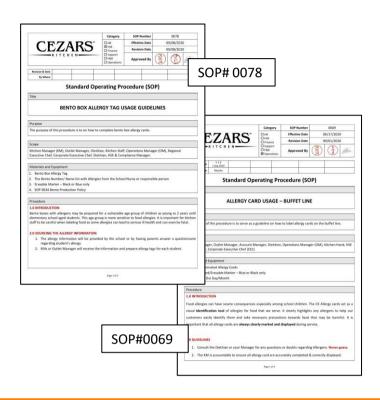
This months Safety Focus 08 focuses on providing guidelines for the wearing and proper use of facemasks inside your kitchens.

Always remember that you and all members of your team are required to wear facemask before entering the kitchen and handling any food.

Always remember to respect your masks as you would to any part of your Uniform.

Fact: Wearing a facemask is primarily to protect others around you. Self protection comes secondary as an objective!

SOP IN FOCUS Allergy Management





Allergy
Management is a continual learning and improvement process.

Learning BEGINS with you!

Welcome to the first SOP Monthly Focus! The focus for the month of October will be Allergy Management. Active demonstration of efforts will be made by all levels of supervision to ensure all levels of members in your team are trained on Allergy Management. The ultimate goal is creating a habit of professional continuous learning!

We are continually working towards improving and enhancing our Food Allergy Management and the management of allergenic food inside the kitchen.

Requirements:

- 1. Operations Managers are required to train their KM's during the Monthly HSE&C Inspection.
- 2. Kitchen Managers are to train their onsite teams.
- 3. All trainings must be documented, and the sign-in sheet used!