



FLYING FOOD LTD

SPECIALIST IN AIRLINE CATERING, BUSINESS LOUNGE AND FOOD SERVICE ACTIVITIES
LOCATED AT KENNETH KAUNDA INTERNATIONAL AIRPORT
LUSAKA ZAMBIA

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FOOD SAFETY POLICY

Flying food Ltd is an inflight catering firm providing companies with ready to eat food services, flying food Ltd was birthed from the idea of introducing high value fresh, attractive Zambian and international cuisine to local and international air travellers. Our core business activity includes providing safe food catering and Restaurant services to all our clients.

We have developed a strategy that will ensure the long-term growth and success of Flying Foods Ltd and Our Food Safety policy extends to all food related activities which includes Ground Catering Services, In-Flight Catering Services, Restaurant Services and Food Production. We shall strive to achieve the following:

- to ensure Food safety and quality to our clients
- To be a Leading Company in Provision of Food Catering and Restaurant Services that meet the client aspirations.
- Create partnerships with internationally renowned companies.
- Make available the means to acquire the right equipment and maintain it in good condition
- **Conduct workshops that cover topics such as energy conservation, waste reduction, and the impact of food choices on climate change.**
- Put in place a supplier selection system, a control of any purchased products as well as a good relationship with suppliers, in order to receive material of the requested quality and nature with special emphasis on Vulnerable products
- **Develop partnerships with local farms and suppliers that prioritize sustainable agriculture practices and minimize transportation emissions**

We commit;

- ✓ to comply with all **statutory and regulatory** requirements and adhering to HACCP food safety principles to satisfy applicable food safety requirements
- ✓ to develop and strive to **continually improve** our processes capable of providing safe food products through an efficient, effective and suitable food safety management system to satisfy all our clients no matter the size based on the requirements of HACCP Standard
- ✓ to protect food products from potential hazards caused by physical, microbiological and chemical and allergy contamination via our hazard control processes
- ✓ Develop the awareness of this policy within our employees, direct suppliers, customers, outsourced service providers and contractors via **our internal and External Communication** processes
- ✓ Make available the necessary human and budgetary resources
- ✓ To ensure competency of staff via the HR competency matrix monitoring system

Date: 1st January-2025

Place: Kenneth Kaunda International Airport

Misheck Tembo
CHIEF VISIONARY OFFICER

REV: 0