



S.J. Abed & Al Sulaimi Catering Group SAOC

"We Cater to Your Needs"

FOOD SAFETY POLICY

- Our Company is accredited by OFQUAL (Office of Qualifications & Examinations Guidelines)
- As a food service provider in the contract services industry our aim is to satisfy customers' requirements and exceed their expectations in terms of quality, value of services & above all safety
- Training all employees including management concerned in relevant food safety techniques to perform their tasks in a safe & hygienic manner
- Inspect & audit all food safety processes to ensure high standards in food safety and hygiene being maintained as per FSMS (Food Safety Management System)
- We conduct HACCP (Hazard Analysis & Critical Control Point) in accordance with Codex Alimentarius Standards
- In order to ensure the on-going implementation, maintenance & effectiveness of the system the Director shall review the system twice a year
- Each & every member of our team, supervisors & management is responsible to provide safe food to all our customers.

Joseph J. Abed
Director



Date: 10-03-2025