



FOSTERS

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### Health & Safety Policy

Fosters Event Catering acknowledges and accepts our statutory responsibilities for securing the health, safety and welfare of all our employees, of contractors working on premises over which we have control and of visiting members of the public and all others affected by our activities.

We acknowledge a commitment to the prevention of injury and ill health and to continually improve our H&S management and performance to achieve further reductions in risk.

Fosters Event Catering will provide and maintain safe and healthy working conditions, and comply with applicable legal requirements, in particular ensuring, as far as reasonably practicable, that:

- The premises and equipment are kept in a clean and safe condition;
- Working practices are safe;
- All employees receive information, training and supervision in how to carry out their work with regard for their own and others' safety;
- Contractors and visitors are made aware of the procedures and rules in place to safeguard health and safety;
- Safety factors are given important consideration when any changes are made to Fosters Event Catering operation or when new equipment is specified and installed.

Fosters Event Catering will encourage all employees to be actively involved in maintaining the safest possible operating conditions and practices.

Health & Safety regulations, laws and codes of practice will be regarded as setting the minimum standards of safety. We will conduct an annual self- evaluation of our performance in implementing these principles and in complying with all applicable laws and regulations. The findings will be reported to the Chief Executive and Company Board.

Neil Lodge, Chief Executive, Fosters Rooms Ltd