



AQUARIS OFFSHORE SDN BHD

QUALITY & FOOD SAFETY POLICY

It is hereby the Policy of Aquaris Offshore Sdn Bhd that high standards of sanitation be practiced in all its catering & hospitality services operations to ensure that the food served is safe, wholesome, attractive and nutritious in an environment that is safe and clean.

We believe that providing our clients and customers with a continuous supply of high food quality is vital to our business success and growth.

We are committed to providing a reliable supply of high quality of food and safe products by:

- Use an effective management system to ensure the quality of food product
- Understanding and satisfying our customer's requirements
- Be proactive in assessing potential food safety risks and implementation of risk control measures
- Encourage team problem solving through all levels of the company to identify and implement work practices that continually improve food safety standards and productivity
- Report and investigate incidents, to implement systems and practices that prevent recurrence
- Giving our employees all necessary resources and training
- Encouraging innovation and improvement

Aquaris Offshore Sdn Bhd also committed to monitor and review the actual performance against established quality objectives periodically. Be it known further that Aquaris Offshore Sdn Bhd, in its quest for excellence has set a Target of **GOAL ZERO** incidence on food poisoning.

AQUARIS OFFSHORE SDN BHD

B-11-3, Block B, Megan Avenue 2,
Jalan Yap Kwan Seng,
50450 Kuala Lumpur.

Tel: 03-216 60531

Fax: 03-216 60639