


<p>O'Brien Fine Foods - Quality Manual</p> <p>Date Of Issue - 01.01.2022</p> <p>Page 1 Of 2 Rev 4</p> <p>Issued By Martin Whyte</p>	
<p>Subject: Health and Safety Policy</p>	<p>Approved By Louise Brennan</p>

Health and Safety Policy

It is the policy of O'Brien Fine Foods to promote standards of health and safety within its businesses that will lead to avoidance or reduction in risks to health and safety and ensuring that the best practicable methods of compliance with Safety, Health and Welfare at Work related legislation and associated Codes of Practice are put in place. This commitment extends to ensuring that our operations and activities do not place our employees at risk of harm, injury, illness, or damage, which includes awareness & due diligence around the global health emergency of the Coronavirus COVID -19.

We believe that consideration of safety, health & welfare are as important an aspect of management as any other management function, and management & supervisory staff are expected to carry out their duties in the full knowledge that safety considerations are necessary to prevent injury & ill-health. The company will, in so far as is reasonably practicable, seek to provide safe and healthy work conditions for all employees, and/or others who may be affected by our business activities.

O'Brien Fine Foods is committed to a zero-accident approach to safety, health, and welfare, and is therefore committed to continuous improvement in performance by taking proactive action to manage and conduct their activities to address safety, health, and welfare issues.


To this end the Company policy objectives are:

1. To ensure that the applicable legal requirements, relevant to the jurisdiction we are operating in, are identified, and adopted as the minimum acceptable standards of performance.
2. To plan for, design, organise, provide, and maintain a safe and healthy working environment, safe systems, and methods of work and to protect employees and others, in so far as they come into contact with foreseeable work hazards, through a risk assessment process. This includes controls in place to protect employees from Covid 19.
3. To provide employees of all levels with the information, training and supervision on safety and health to augment their competencies, safety awareness.
4. To define individual responsibilities and authorities for managers, and the roles and functions of employees, for safety and health performance.
5. To encourage full & effective employees' participation, by consulting them and/or their safety representatives, in the identification and resolving of safety, health and welfare concerns.

To ensure these objectives are met, an operating safety management system is established and resourced. The safety management system encompasses periodic inspection, auditing and reviewing of safety, health, and welfare performance within O'Brien Fine Foods.

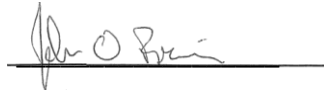
Where the needs for improvement to policy, systems, methods, or procedures are identified, necessary resources will be made available to take appropriate actions.

Employees have responsibilities for their own safety, health & welfare and for their activities which can impact on, not just themselves but, other persons who may be affected by their acts or omissions

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at work. Accordingly, O'Brien Fine Foods requires that employees comply with any safety policies, systems, methods & procedures designed to provide a safe working environment for all.

John O'Brien



Date of Signature: 01/01/2022

Managing Director