

JPFSL is committed to providing our employees, sub-contractors and clients with a safe and healthy work environment. The proper handling, preparation and serving of food is a priority of management thus ensuring we deliver a quality product that provides our customers with healthy and nutritious food.

JPFSL requires any employee who is engaged in the handling, preparation or serving of food, to do so in accordance with our Food Safety Manual. The Food Safety Manual is fully compliant and Certified to ISO 9001:2015 and HACCP Code: 2020

The objectives of management and personnel of Oilmin and JPFSL are to:

- Implement and maintain principles of ISO 9001:2015 and Codex Alimentarius HACCP
- Provide objective evidence that the Food Safety Program is implemented at all sites and maintained in accordance with the program
- Seek to understand customer requirements and react promptly and courteously to all customer feedback
- Provide quality resources, facilities and equipment to ensure a high-quality service is delivered to our customers
- Provide staff with inductions, training and mentoring and keep all records
- Provide continual monitoring and control activities for the duration of our projects
- Conduct external and internal audits and inspections to ensure that the quality of our products and services exceeds our customers' expectations
- Fostering an environment where food safety and quality is an integral part of our business
- Build long term relationships with existing and new customers

By adhering to the above objectives, Oilmin will continue to be recognised as the premier provider of catering services in Papua New Guinea.



**Graham Leo**  
**General Manager**

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