



GROWING SOLUTIONS

QHES and Food Safety Policy

January, 2022

Quality, Health, Environment, Safety (QHES) and Food Safety Policy

Jiffy's vision is to be the **“Innovation and service leader in sustainable plant growing solutions, to feed and beautify the world”**. We are committed to offering solutions, services, and products that meet and/or exceed our clients' expectations, to ensure excellent customer service and great customer experience that drives the organization towards success.

To ensure that, we honor a set of sustainable principles and requirements on which we lay the foundation to commit to provide continual improvements in Occupational Health and Safety, working environment, Quality, Food Safety, and Environmentally-friendly solutions, services, and products.

We will update these principles from time to time and will take local adaptations and temporary deviations into consideration. This set of principles is called Jiffy's **'QHES and Food Safety Policy'**; a policy that applies to the entire organization, as well as to our suppliers, distributors, and partners. This way, we can continually improve our business processes whilst adhering to;

- Develop, implement, and drive the JQS (Jiffy QHES and Food Safety System) by providing active feedback for continual improvement.
- Follow relevant regulations, statutory requirements, standards, certifications, and mutually agreed customer requirements related to **Quality, Health, Environment, Safety, and Food Safety**.
- Provide safety to produce, handle and use products, while following agreed operational protocols and specifications.
- Ensure a safe and healthy working environment and conditions for the prevention of work-related injury and ill health by considering Hazard, Identification, and Risk Assessment [HIRA] or HES Global Assessment or both and KPIs when taking actions to preclude or reduce occupational health and safety issues or property damages.
- Assure safety and health on visitors and the community by taking sufficient precautionary actions.
- Establish emergency preparedness and response plans and rehearse them periodically to practice for unexpected situations.
- Focus on developments of external issues, knowledge, and public concerns and take those into consideration for strategic decision making on **QHES and Food Safety**.
- Commit to the protection of the environment, via taking possible steps to reduce the negative impact on it, to secure prevention of pollution.
- Ensure eco-friendliness of activities that drive the study of 'Aspect and Impact' and take actions to minimize the risk.
- Follow the guidelines for good housekeeping and personal hygiene.
- Ensure food safety on solutions, services, and products following the study of risk assessment of Hazard Analysis of Critical Control Points [HACCP] and take action to eliminate or reduce the risk of food hazards.
- Conduct consultations with the employees and external professionals considering risk and opportunities on **QHES and Food Safety**, and to develop objectives for short and long-term improvements.

- Introduce, drive, measure, evaluate and take actions to develop the progress of **QHES and Food Safety** Key Performance Indicators [KPIs] company-wide.
- Make employees competent, motivated, and healthy by providing necessary training and guidance including criteria in **QHES and Food safety**.
- Support and monitor the performance of local management teams and local QHES ambassadors.
- Advocate a behavior that promotes caring for oneself, one another, and the environment.
- Proffer a strong sense of experience to everyone that deals with Jiffy, internally and externally.

The Extended Management Team actively provides commitments and necessary resources to offer high-quality solutions, services, and products through all Jiffy locations.

We believe that open communication of the matters concerning **QHES and Food Safety** is the foundation in training, instructing, and involving Jiffy employees and external partners. Active engagement demonstrates the leadership role of the QHES-department, calling for accountability and commitment of all employees across the Jiffy organization. In order to reach its full potential, this QHES policy is integrated into business strategies and processes.

All employees have a role to play in safeguarding the desired levels of **Quality, Health, Environment, Safety, and Food Safety**. This starts with communication, support, and engagement in continual improvement.

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20 January 2022