

Health & Safety rules

Newrest Non-Negotiable Health & Safety rules are in place to protect yourself. Non respecting them can lead to severe & irreversible injuries, up to fatality.



1

Cutting risk

- I work only with company equipment in good condition
- I wear appropriate safety gloves for my activity
- I do not directly expose myself to the risk of cuts



2

Falling risks

(ground floor & work at height)

- I wear appropriate safety shoes
- I keep traffic areas & ground clear
- I do not work at height without Collective Protective Equipment (CPE) or Personal Protective Equipment (PPE)



3

Fire & evacuation risk

- I keep fire protection equipment in good condition and accessible (including emergency exits)
- I smoke in dedicated areas only
- For hot work maintenance activities, I have a hot work permit



4

Chemical products risk

- I use my PPE (Personal Protective Equipment) when handling chemicals
- I store chemicals in suitable retention tanks and in a dedicated area
- I respect chemical storage compatibility



5

Electrical risk & dangerous energies

- I always disconnect mobile equipment during its cleaning & assembly/disassembly
- I do not work with damaged electrical equipment
- I keep electrical boxes/rooms locked & intervene only if I am trained & authorised



6

Driving risk

- I do not use phone while driving & I wear my seat belt
- I follow traffic rules in activity areas
- I drive equipment only if I am trained & authorised



7

Musculo skeletal disorder risk

- I always think twice & do not rush before handling
- I use handling equipment made available if I am trained & authorised
- I seek help for complex handling



8

Storage racks risk

- I do not ride on racks & pallets at height
- I ensure that all pallets from the second level are properly packaged
- I must report any damages, impacts, shocks on the racks to guarantee their conformities

Food Safety rules

Newrest Non-Negotiable Food Safety rules are in place to protect our consumers & ensure delivery of safe products. Non respecting them can lead to death or have severe consequences on our consumers' health.



1

Hygiene: wash & disinfect my hands properly

- Before starting work & handling food
- After break time, eating, smoking, coughing, blowing nose, sneezing, touching waste and raw food

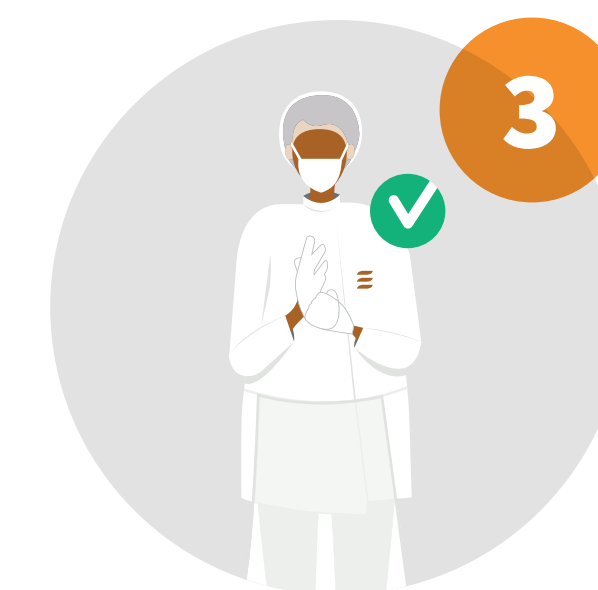


2

Prohibition

I respect applicable prohibition of the area:

- **Equipment:** for example, but not limited to - no wood in production area
- **Employees:** no false/long nails, no use of phone, no jewellery
- **Behaviour:** no smoking, eating, drinking in production area
- **Products:** no dangerous ingredients in menu, no hot/cold products at room temperature, no external packaging, no storage of raw and cooked food together



3

Workwear

- I wear proper clean uniform, hair net, mask (as applicable) and safety shoes as a minimum



4

Keep it clean

- I clean progressively my area and utensils, and always keep them clean
- I respect the cleaning plan of my area



5

Control & records (CCP/oPRP)

- I control & record legibly temperature & exposure time
- I fill records by checking properly as per frequency required



6

Labelling & covering

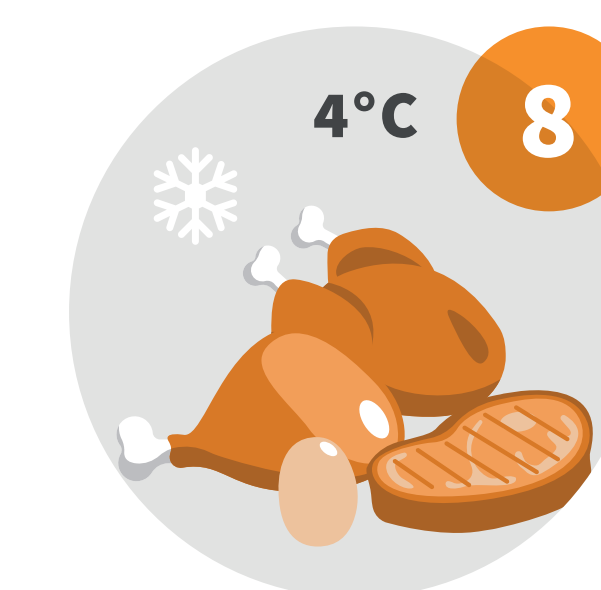
- I properly label and cover food in all storage and production area including all open products



7

Stock rotation

- I respect FEFO (First Expiry First Out)
- I respect a proper stock rotation ; expired and all non-conform products must be quarantined



8

Cold chain management

- I chill food properly in blast chiller only
- I keep cold food always cold & I do not keep at room temperature for long time
- I respect storage temperatures as required