

QUALITY-FOOD SAFETY- ENVIRONMENT-OCCUPATIONAL HEALTH AND SAFETY SYSTEMS POLICY

As TURKISH DO & CO, our mission is to produce and provide 'safe and high quality' products/services in accordance with the standards that are established with our customers, by maintaining our brand value.

The Quality, Food Safety, Environmental, Occupational Health and Safety Management Systems are the guidelines we use to fulfill this mission.

These management systems, which we have established and maintained in accordance with international standards, support our efforts to fulfill the following commitments.

Our commitments:

- To meet the expectations of our customers at the highest level and even go beyond expectations,
- To ensure food safety at the highest level at all stages, starting from raw material procurement to delivery to the consumer by providing hygienic environment and conditions,
- To act in accordance with the relevant legal requirements, DGCA requirements and other conditions that we declare to comply with on a voluntary basis,
- To follow the sectoral developments, changing customer expectations and technological innovations,
- To realize our processes efficiently and effectively by renewing our systems and infrastructure,
- To eliminate hazards and reduce occupational health and safety risks by identifying hazards and risks related to occupational health and safety,
- To create healthy and safe working conditions to prevent work-related injuries and/or health deterioration,
- To consult and ensure the participation of employees and employee representatives in occupational health and safety,
- To identify and control important environmental dimensions with a life cycle approach,
- To ensure the protection of the environment by preventing pollution, ensuring sustainable resource use and reducing greenhouse gas emissions,
- To take responsibility by evaluating the effects of climate change,
- To provide training to all our employees on quality, food safety, environment, global warming, climate change, occupational health and safety; to ensure that the training is understood and to ensure their participation in practices,
- To raise awareness and mindfulness on quality, food safety, environment, occupational health and safety, global warming and climate change in all our units and employees operating on behalf of our company,
- To apply measures to eliminate or minimize the risk by determining the factors that lead to deviation from our goals with a risk-based approach and to make maximum use of the opportunities as they arise,
- To continuously improve performance by monitoring the effectiveness of our management systems.

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General Manager
Attila DOĞUDAN



THE GOURMET ENTERTAINMENT COMPANY