

FOOD SAFETY POLICY

In our role as a leading Food Service Management Company, the management of Abela & Co. strives and aspires to maintain the highest levels of Food Safety standards throughout our sourcing, production and service cycles. This entails a certified Food Safety Management system based on the requirements of ISO 22000: 2018 across all our food service operations and those of FSSC 22000 in our Central Production Unit, Culinary Solutions. In addition to this, due attention is also given to the requirements of all Interested Parties, which include the regulatory authorities, clients and customers. This commitment shall be achieved through:

Food Safety Culture

Abela & Co believes food safety is a shared responsibility and this is further disseminated to the employees by promoting a positive food safety culture. Achievement of this is made possible through structured training programs and maintaining a work environment that encourages good food safety behavior.

Integrated Systems and Resources

Our Food Safety Management System is based on an integrated approach of combining Food Safety, Quality Assurance and People Development. The management ensures that all necessary interdisciplinary committees are established and adequate resources as materials, manpower, equipment and products are provided to all operational sites. We are committed to providing all staff with training and development opportunities that are relevant and appropriate to their job roles and meet the needs of our current and future objectives.

Communication and Coordination

Abela & Co maintains close coordination and efficient communication with all its employees and stakeholders including suppliers, clients and other regulatory agencies in terms of its commitment to food safety. By communicating the food safety standards, we ensure a mutually beneficial, compromise-free and practice-friendly environment is maintained to the best extent of due diligence, in the facilities that are owned by our clients. All sites are maintained under the direct supervision of well-trained Person-in-Charges.

Continuous Improvement and Change Management

Abela & Co consistently evaluates the performance of its Food Safety Management System against set objectives. We develop, standardize, implement and review effective controls and procedures across the operations to ensure the continuous improvement cycle is maintained adequately. Strategies and systems are developed, approved and implemented appropriately as necessitated by any changing circumstances.



Abdulkarim Hannawi
Chief Executive Officer