

**Objective:**

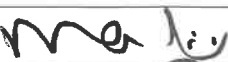


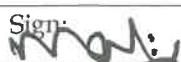
The Nairobi Hospital is committed to the provision of safe and quality meals to patients, staff, students and visitors as well as compliance to codes of practice, guidelines, regulatory and statutory requirements that relate to food production and service whilst achieving continual improvement in these areas.

**Scope:**

This policy applies to the entire food processing chain from procuring to service, the parties involved both Hospital staff and outsourced service providers and their everyday role in ensuring food safety.

**The Hospital is committed to:**

1. **Food Safety:** Implementation of procedures aimed at identifying, controlling, preventing, minimizing and/or eliminating food safety hazards at all stages of food acquisition, production and service.
2. **Compliance and Legal Obligations:** Compliance and conformance to the applicable regulatory, statutory obligations and requirements of the Food Safety Management System standard.
3. **Risk Management:** Mitigating the food safety risks as well as optimization of the identified opportunities.
4. **Testing and Verification:** Regular food safety verification tests to measure the level of conformance.
5. **Resource Allocation:** Provision of adequate resources that assure food safety throughout the food processing chain for effective management and implementation of Food Safety Management System.
6. **Audit and Assessment:** Evaluation/assessment of conformance with food safety requirements through regular audits of internal processes as well as suppliers.
7. **Communication:** Communication to staff, suppliers and other relevant interested parties on matters related to food safety as well as their roles and responsibilities in ensuring food safety.
8. **Customer Focus:** Provision of customer feedback mechanism taking into account the mutually agreed customer requirements related to food safety.
9. **Training and Awareness:** Regular training and awareness sessions on Food Safety Management System and related matters.
10. **Equipment Management:** Regular maintenance and calibration of all equipment used in the food processing chain.

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Prepared By: Quality Coordinator	Effective Date: 12 <sup>th</sup> February 2024	Revision Date: 11 <sup>th</sup> February 2026	
	Reviewed By: Head of Risk & Compliance	Approved By: Chief Executive Officer	Issued By: MR
Sign: 	Sign: 	Sign: 	Sign: 





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 <b>THE NAIROBI HOSPITAL</b>	<b>FOOD SAFETY POLICY STATEMENT</b>	<b>TNH/MR/POL/003</b>
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- 11. **Objective Setting:** Developing and periodically reviewing food safety objectives.
- 12. **Continuous Improvement:** Continual improvement of the Food Safety Management System.

This Food Safety Policy Statement underscores our dedication to provision of safe and quality meals to patients, staff, students and visitors. Every member of the Nairobi Hospital is expected to play a crucial role in upholding our commitment to food safety.

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