



TOTAL
COMMITTED TO BETTER ENERGY

FOOD QUALITY AND SAFETY DIRECTIVE

TOTAL KENYA network is committed to a high and voluntary food safety operational discipline.

The safety of food, whether processed or raw at the point of sale, must involve the analysis and control of situations likely to affect food safety using the HACCP approach in the entire food chain: starting from the selection of suppliers and raw materials up to delivery to the final consumer.

Consequently, Total Kenya is committed to remaining vigilant and complying with the following obligations:

- Systematically train all employees immediately they are employed in our food and shop activities
- Daily respect of the existing company rules, operating instructions and best practices (method sheets)
- Strictly respect the cold chain
- Observe the instructions for maintenance, disinfection and cleaning of the various materials and premises
- Ensure that staff wear personal protective clothing and equipment (PPE) while performing their duties
- Put in place an alert management system or structure
- Carry out audits and self-monitoring checks or verifications for food hygiene
- Report and analyze any incident or accident in order to develop and implement appropriate corrective measures.

The Management of the Total Kenya Plc is committed to providing leadership in communicating this directive and quality objectives at each operational level and to avail the necessary resources for its application.

This directive and so this commitment, is made here on behalf of Total Kenya and its entire staff.

Olagoke ALUKO
Managing Director

A handwritten signature in black ink, appearing to be 'Olagoke Aluko'.