

	Food Safety Policy	Doküman No:	SEÇK.P-011
		Yayın Tarihi:	14.11.2025
		Revizyon Tarihi-No:	-/0
		Gözden Geçirme Tarihi:	14.11.2025

As ALIŞAN DEN HARTOGH A.Ş.; while carrying out our food tanker / tank container washing, storage, heating, handling, and bonded area activities, we adopt it as our fundamental principle to provide services to consumers and customers that are safe, legally compliant, and in accordance with high quality standards.

In this direction;

- Ensuring the effective implementation, maintenance, development, and continuous improvement of the **ISO 22000 Food Safety Management System** requirements in all activities affecting food safety,
- Encouraging and leading the use of “**Process Approach,**” “**Continual Improvement,**” and “**Risk-Based Thinking**” philosophies throughout the entire organization for an effective and sustained Food Safety Management System,
- Identifying, evaluating, and controlling food safety-related hazards at all process stages within our facilities,
- Consistently applying a **risk-based approach** based on **HACCP principles** in the management of food safety hazards,
- Ensuring full compliance with applicable **legal and regulatory requirements** and customer specifications,
- Regularly conducting training, communication, and competency development activities to increase employees' **food safety awareness**, and providing the necessary resources,
- Maintaining the infrastructure, technology, equipment, and working environment in accordance with food safety requirements, and continuously improving the system by allocating all necessary resources,
- Implementing systematic evaluation methods for the **monitoring, measurement, verification**, and continuous improvement of our Food Safety Management System's performance,
- Effectively operating **approved supplier management, traceability, and control mechanisms** to ensure safety at all stages of the supply chain,

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<i>Gizem Keskin</i>	<i>Mete Kaan Teoman</i>	<i>Mehmet Emin Çelenli</i>

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- Providing safe and high-quality services that do not endanger human health and meet customer demands and expectations,
- Ensuring effective, open, and timely communication regarding food safety matters with relevant parties of the **food chain**, customers, official authorities, and internal units,
- Developing feasible collaborations with our stakeholders who request the **reduction of food waste**,
- Adopting a management approach where **climate change-related risks** are assessed, mitigation measures are implemented, and appropriate continuous improvements are carried out within the processes.

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