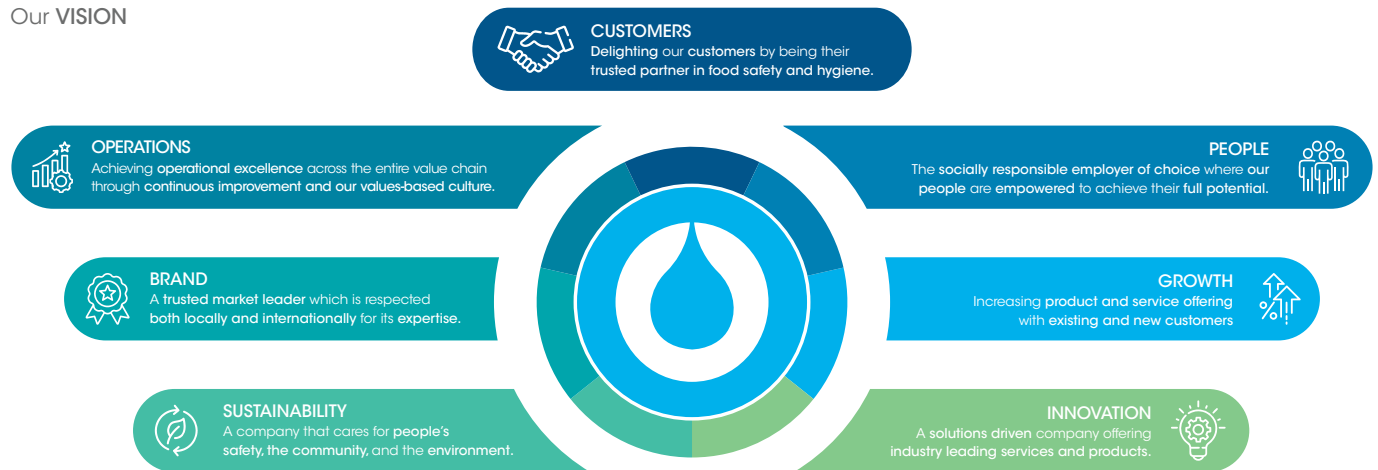


As Food Safety Partners, it is the primary concern of ECOWIZE that our services in providing high-compliance contract cleaning and sanitation to the food and beverage industry meet the highest food safety standards, in line with all applicable statutory, regulatory, industry, and customer requirements.

Our PURPOSE

We exist to protect lives by being the trusted partner in food safety and hygiene solutions.

Our VISION



As such, we will actively promote the philosophy that food safety, quality and customer satisfaction are achieved by the involvement and commitment of all employees, and we follow this doctrine by investing in ongoing training and motivation of staff, to realize the importance of their contributions, and by the provision of adequate resources.

Our Food Safety commitment is driven by our values of Partnership, Integrity, and Excellence, which guide our actions, decisions, and culture across all sites.

Specifically, ECOWIZE has set the following objectives:

- All employees are provided with the awareness and training necessary to perform their tasks in a food safe and compliant manner, as measured against the Exit Criteria, and as stated in the Competence Awareness and Training Procedure.
- All sites will ensure that any Internal Audit "automatic fail" is closed within 1 month, and that all gaps are closed prior to the following audit.
- All sites will strive to meet the Cleaning and Sanitation KPI's as follows:
 - Daily Visual Inspection and Micro Survey results $\geq 90\%$.
 - Achieve a measurable reduction in pathogen presence on food contact surfaces post sanitation, as verified through microbiological testing.
 - Internal Audit results $\geq 80\%$.
- The measurement for continual improvement will be indicated by positive trend analysis graphs. Corrective / Remedial action will be implemented for non-conforming Visual scores, Micro scores, and Internal Audit Findings.
- Maintaining ISO22000 certification of the Ecowize FSMS

We believe that we will achieve the above by the application of a food safety culture, supplemented by a food safety management system based on the latest version of ISO 22000, and plan to review our food safety objectives at least annually.

Managing Director – Charl Groenewald

Date:

2026.10.01