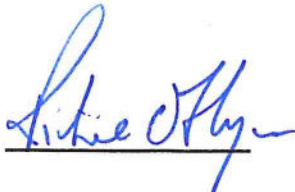


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FOOD SAFETY POLICY

The policy of South Coast is to:

- Implement and maintain a food safety management system that complies with the requirements of I.S. EN ISO 22000: 2018
- Allot sufficient resources in terms of personnel, equipment, and finance to ensure the ongoing, satisfactory performance of the food safety.
- Ensure all employees are given appropriate training, particularly in areas that affect food safety.
- Make all employees aware of the company's commitment to food safety and their responsibility for it.
- Adhere to written procedures and maintain records, in order to demonstrate due diligence, namely that all reasonable precautions have been taken to ensure the safety of the customer's products during transport.
- Place particular emphasis on the need to meet customer requirements and conform to relevant statutory and regulatory requirements.
- Set achievable, measurable food safety objectives at all relevant levels of the company.
- Implement a continual improvement programme, with a view to enhancing customer satisfaction.
- Enhance the food safety culture at all levels of the company.
- Maintain an effective two-way communication process, not only within the company but also with its customers, supplier, and contractors.

Signed: 

**Managing Director
South Coast Logistics Ltd**

Date: 11/2/2025