

WORK HEALTH AND SAFETY POLICY

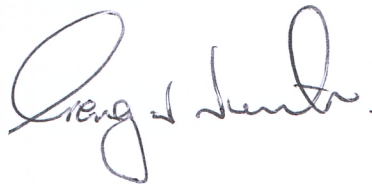
Southern Meats is committed to ensuring the Work Health, Safety and Welfare of its employees, contractors, and visitors to the workplace. The CEO accepts primary responsibility and accountability for ensuring the WHS system including all elements of the Self Insurers NAT are implemented and maintained.

In pursuing these objectives Southern Meats will be committed to:

1. the risk management process (risk identification, assessment, control and monitoring) and ensuring consistency with the nature of workplace activities and scale of WHS risks;
2. complying with relevant WHS legislation and other requirements placed upon the organisation or to which the organisation subscribes;
3. establishing measurable objectives and targets for WHS to ensure continuous improvement aimed at elimination of work related illness and injury;
4. providing appropriate WHS training and supervision for all employees;
5. the consultation process to ensure all employees including contractors and labour hire employees are included in the decision making processes impacting on workplace health and safety;
6. disseminating WHS information to all employees, contractors, labour hire employees and visitors to the workplace;
7. providing financial and personnel resources to ensure a safe workplace and safe work system and adequate facilities for the welfare of employees at work;
8. the effective implementation of the WHS Policy.

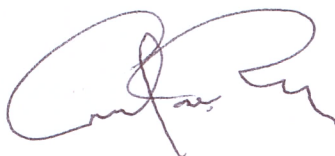
As CEO and General Manager of Southern Meats we seek the support and co-operation of employees, contractors, and visitors to the workplace in the implementation of this policy.

Craig Newton
General Manager



Date: 11/4/2017.

Coll MacRury
Group CEO



Date: 11/4/2017

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