CIS
Integrated Life Support Services

The CIS Group is committed to providing safe and quality catering services to their customers and residents. As well as acknowledging its responsibility for food safety, ensuring that the provision of all food and beverage is safe and fit for human consumption. Functioning on the principles of Hazard Analysis and Critical Control Point (HACCP) and ISO 22000 management system standard requirements, the CIS Group operates a comprehensive risk based quality food safety management system.

Consequently, through its Integrated Excellence Management System (IEMS), the CIS Group *shall* incorporate the following principles:

- Applying a HACCP methodology to identify and control critical food safety risks in all food operations;

- Complying to statutory and regulatory standards related to food safety and quality;

- Implementing safe working practices to control the assessed premises, equipment, practices and people;

- Effectively managing, coaching and developing identified food suppliers;

- Implementing effective systems of traceability and recall within the supply chain;

- Ensuring the implementation of adequate health and hygiene procedures, including safe practices for handling, preparing, storing and serving food;

- Providing information, instruction, training and supervision to all employees;

- Reporting food safety incidents, with investigation to prevent any recurrence;

- Maintaining records and data of food safety performance;

- Monitoring and verifying food safety performance by periodic audits and inspections;

- Continuously improving the ability to consistently provide safe and quality food products and catering services that meet client requirements;

- Fostering opportunities to enhance customer satisfaction.

Yannick Morillon, CEO