

## Food Safety Policy

**50-02**

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### PURPOSE

To describe the company's commitment to provide safe products to the food industry in accordance with agreed customer specifications and current legislation. Air Products supplies compressed, liquefied gases and dry ice to the food industry. This food safety policy applies to Air Products facilities which manufacture and distribute food gases.

### GENERAL PRINCIPLES

Air Products establishes and maintains a food safety culture throughout the manufacture and supply of products to the food industry.

We are committed to meeting the needs of our customers and the relevant statutory and regulatory requirements for food safety.

We are dedicated to continual improvement of the food safety management system and in doing so, ensuring our employees develop the skills and competencies required to perform their roles to monitor the processes for food safety compliance.

We set and regularly review and monitor the goals and measurable objectives related to food safety to ensure that food safety management system processes are effective and continuously improved.

We ensure that communication of food safety management system requirements and other information concerning food safety includes, but is not limited to, all relevant employees and internal and external interested parties.

We implement, maintain and update Prerequisite Programs (PRP's) to facilitate and control the likelihood of introducing any contaminants or food safety hazards in our products, processes and work environment.

We maintain effective response and preparedness capabilities to manage potential emergency and crisis situations.

We are committed to minimizing any food loss and waste within our Industrial gases processes.

We implement and maintain food safety management system that meets our business needs and FSSC/ISO 22000 requirements and perform regular risk-based reviews to determine and prioritize opportunities for improvement.

We manage risks associated with food safety through regular identification and analysis of hazards, determination of critical control points and implementation of effective control and monitoring measures through our food safety management systems.

We ensure effective system in place for the timely recall of delivered products that have been identified as potentially unsafe.

We conduct internal audits at planned intervals to evaluate if food safety management system conforms to internal and external requirements, and is effectively implemented and maintained.

### ADMINISTRATION

Food Safety Team Leader has functional responsibility for establishing and implementing all elements of the food safety management system as well as managing and organizing the food safety team regarding their work, training and competencies. The appointed Food Safety Team Leader will also maintain, update and report to senior management on the effectiveness and suitability of the food safety management system.

Food Safety Team includes representatives with multi-discipline knowledge and experience covering areas of products, processes, equipment and distribution. The Food Safety Team has the relevant knowledge and expertise to identify and address risks that could occur during the manufacture and distribution of food gases.

All employees shall be aware of and perform their role in achieving our food safety objectives.



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