



Safety & Environmental Statement

About Food Strategy Australia New Zealand

Food Strategy Australia New Zealand specialises in foodservice design to the hospitality and retail industries nationally.

Our people are selected because they are passionate about their craft, clients, safety and the sustainability of people and the globe. Our culture is built on our core values. This business will continue to evolve to strengthen our corporate reputation by embracing new practices for workplace safety and the environment.

Food Strategy is committed to the principles of 'The Green Building Council of Australia'.

Industry Innovation

In our opinion world level sustainability can be achieved via education and leadership.

Food Strategy is using an education mindset to embrace the industries of foodservice, design, construction, catering equipment specification and usage and related manufacture.

www.kissapproved.com is our educational concept and is in the early phases of development.

Kiss Approved.com intends to be a stream of reliable information to the foodservice industry.

"To be 'kissed' is to Keep It Safe & Sound".

Kiss Approved.com is a sign of consideration and quality to others.

Kiss Approved.com will bring you information on the safety of our environment and our people. It will include topics such as government legislation, leaders in foodservice equipment compliance, foodservice design and construction, food safety and safety for people.

This is not a regulatory site – it will evolve into a blogging and sharing platform for the foodservice industry to debate, launch, announce, debunk, congratulate and share ideas that can save us all. It will be driven by the industry. Together we can educate to save the planet and its people.

Associations & Standards

- Food Strategy's strategic team are registered with the FCSI (Foodservice Consultants Society International) abide by their codes of conduct and ethics, professional growth and development including sustainable design and workplace safety practices to ensure our ongoing registration:

Food Strategy adheres to the highest standards of design principles and foodservice as specified by:

- The Building Code of Australia
- Food Standards Australia New Zealand
- The Green Building Council of Australia
- HACCP

Action

When specifying catering equipment, finishes and fixtures into our designs the impact of their use can have a positive or negative impact on the greater environment.

Food Strategy is committed to assisting its clients in creating healthier working and living environments with the aim to; reduce a building's energy consumption and greenhouse gas emissions; provide a safe and practical work environment to all stakeholders.

Our actions will include but not be limited to;

- Researching sustainable choices of materials and manufacturing processes.
- Researching and challenging the manufacturer's processes and certifications
- Identify and use key safety principles and products for workplace and user safety eg: ergonomics, emissions, air quality, heat loads etc
- Favouring manufacturers who have environmental policies.
- Favouring suppliers who reduce impacts on habitat, land and human health by making their products recyclable and reusable and reducing the use of PVC, emissions and reduced smog-forming potential.
- Constantly review the specifications of our designs to meet the environmental, sustainable, space, financial, health and safety outcomes for our clients and stakeholders.
- Ongoing training of our employees to embrace safety and sustainability.
- Identify recycling and disposal options as best practice.
- Identify transport and logistical solutions.
- Identify energy saving initiatives in products such as motion sensitive lighting, waterless urinals, low water dishwashers, enviro-waste processing etc.
- Continually review our Environmental and Safety Statement and comply with legislation.
- Encourage our clients to reuse products wherever practical.

Food Strategy is constantly looking for ways to expand its green policy to achieve its aim of a lighter footprint on the earth, keeping all people safe and helping our clients and industry to do the same.



Christine Green
General Manager
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