

OUR POLICIES TO PROTECT YOU AND THE ENVIRONMENT

ENVIRONMENTAL

Yankee Freedom III is committed to providing a quality service in a manner that ensures a safe and healthy workplace for our employees and minimizes our potential impact on the environment. We will operate in compliance with all relevant environmental legislation and we will strive to use pollution prevention and environmental best practices in all we do. To be a leader, we have implemented the following ISO management systems: ISO 14001 environmental management, ISO 14046 water foot print, ISO 45001 safety, and ISO 50001 energy management system.

Yankee Freedom III will:-

- o integrate the consideration of environmental concerns and impacts into all of our decision making and activities,
- o promote environmental awareness among our employees and encourage them to work in an environmentally responsible manner,
- o train, educate and inform our employees about environmental issues that may affect their work,
- o reduce waste through re-use and recycling and by purchasing recycled, recyclable or re-furbished products and materials where these alternatives are available, economical and suitable,
- o promote efficient use of materials and resources throughout our facility including water, electricity, raw materials and other resources, particularly those that are non-renewable,
- o avoid unnecessary use of hazardous materials and products, seek substitutions when feasible, and take all reasonable steps to protect human health and the environment when such materials must be used, stored and disposed of,
- o purchase and use environmentally responsible products accordingly,
- o where required by legislation or where significant health, safety or environmental hazards exist, develop and maintain appropriate emergency and spill response programs,
- o communicate our environmental commitment to clients, customers and the public and encourage them to support it,
- o strive to continually improve our environmental performance and minimize the social impact and damage of activities by periodically reviewing our environmental policy in light of our current and planned future activities.

SAFETY

Yankee Freedom III LLC is committed to being a leader in all activities within our community, as well as in providing products and services to our clients, regardless of where they may be located and the types of products and services provided. Our commitment goes beyond compliance and is based on a holistic approach to safety and the use of emerging technologies wherever practical. We are fully committed to ensuring that we are completely aware of and properly respond to our safety obligations. To achieve our safety goals, we have implemented and will sustain a safety management system based on the international standard ISO 45001.

Our Safety Policy is a critical element of our safety management system and will be used to make decisions at all levels. Our policy will be made available to all employees, consultants, service providers, and the general public. It will be addressed in employee orientations and refresher trainings. Through our safety management system and our employees and consultants, we are committed to continual improvement of our safety management system, participation and consultation from employees, the protection of our employees and visitors, and an awareness of all regulatory obligations. This policy replaces all prior safety policies as of the date of approval. We will review this policy at least annually and more often as may be necessary to ensure it is current and accurate.

FOOD SAFETY

It is the policy of Yankee Freedom III to provide our customers with safe, quality food and beverage products that conform to all statutory and regulatory requirements and adhere to best practices for food safety. Toward this end, Yankee Freedom III will maintain a Food Safety Management System based on the principles of Hazard Analysis Critical Control Points (HACCP). In addition, Yankee Freedom III will ensure that:

- o All critical control processes are actively managed in accordance with this policy and our Food Safety Management Program
- o All food service employees are provided with the information, training and tools required to perform their jobs in a hygienic and compliant manner
- o Processes for both internal and external communications regarding food safety are fully defined and followed
- o Food is always prepared, stored and served under sanitary conditions, and not exposed to risk of contamination
- o All premises and equipment are maintained to the highest hygienic standards
- o All employees observe personnel hygiene standards and requirements
- o Our suppliers and contractors adhere to similarly high food-safety standards, and outsourced products and services comply with all requirements defined in this policy
- o All restricted food additives or known allergens used in foods are declared, and information about the presence of these substances is made readily available to our customers
- o Monitoring and recording practices are in place to demonstrate due diligence in food safety

As part of our commitment to the continual improvement of our Food Safety Management Program, Yankee Freedom III will regularly measure its food safety performance and implement additional performance objectives as required to ensure that we are providing food which is both safe to eat and meets the quality expectations of our customers. Our food safety performance will be considered at every management meeting. Annually, the Board will review this policy to make sure that it continues to reflect the aims and aspirations of Yankee Freedom III, and adheres to all current statutory and regulatory requirements. This policy shall be communicated and applied at all levels throughout Yankee Freedom III, and made available to all relevant, interested parties as appropriate.