

INDUSTRIAL ENVIRONMENTAL, HEALTH AND SAFETY

Environmental, Health and Safety Policy

Accenti Compound, Marina Hub: camp facilities, catering, sanitation, commercial workshop and fuel/chemical operations.

Date 21 October 2026
Reference AC-EHS-POL-001 · Revision 00
To All employees, camp residents, contractors, subcontractors, suppliers and visitors at Company-controlled facilities

Issue of the Industrial Environmental, Health and Safety Policy, AC-EHS-POL-001, Revision 00

Dear colleagues,

I am pleased to issue the Industrial Environmental, Health and Safety Policy for the Accenti Compound, Marina Hub, covering camp facilities, catering, sanitation, the commercial workshop and fuel and chemical operations, effective 21 October 2026. It applies to everyone who works in, lives in or enters these facilities.

A camp is a workplace, a kitchen and a home at the same time. The standards in this policy protect the health of residents, the safety of our teams and the land and water around our sites, covering everything from food hygiene and potable water to septic tanks, fuel storage and the vehicle wash bay.

Each department named in this policy is accountable for its own controls, inspections and records. Department heads are asked to brief their personnel, subcontractors and service providers, and to confirm that the applicable requirements are in place.

Please read this policy, follow it and report spills, leaks, unsafe conditions and hygiene failures immediately. Thank you for keeping our facilities safe, clean and healthy for everyone.

Yours sincerely,


Ali Ahmed Dhadhaow
Chief Executive Officer
Accenti LLC



ADDRESS

Accenti Compound, Marina Hub
Marine Road, Airport Zone
Mogadishu 0100, Banadir, Somalia
T +252 615 540 606

WEB

www.accenti.com
info@accenti.com

DEFENSE INFRASTRUCTURE

MISSION SUPPORT

Environmental, Health and Safety Policy

DOCUMENT	REVISION	EFFECTIVE	STATUS
AC-EHS-POL-001	00	21 Oct 2026	Approved / Issued
APPROVAL AUTHORITY		POLICY OWNER	
Project Manager / Company Management		HSE / Camp Management / Fleet / Facilities	
APPROVED BY		APPROVED ON	NEXT REVIEW
Ali Ahmed Dhadhaow, Chief Executive Officer		21 Oct 2026	21 Oct 2027

Controlled document. Approval is evidenced by the signed and sealed cover letter. The current revision is held by the HSE Department; printed copies are uncontrolled.

1 Purpose

The purpose of this policy is to establish minimum environmental, health and safety requirements for the management, operation, inspection and maintenance of worker accommodation camps, kitchens, dining facilities, food waste areas, washrooms, septic tanks, commercial vehicle workshops, fuel storage facilities, chemical storage areas and vehicle cleaning bays.

The policy aims to prevent occupational injuries, foodborne illnesses, environmental pollution, fire, chemical exposure, wastewater contamination, pest infestations and damage to property.

2 Scope

This policy applies to all company employees, camp residents, kitchen staff, cleaners, maintenance personnel, mechanics, fleet personnel, subcontractors, suppliers and visitors working in or entering company-controlled facilities. It covers:

- 01

Camp accommodation and residential facilities.
- 02

Kitchens, food preparation and dining facilities.
- 03

Food waste collection and disposal.
- 04

Washrooms, toilets, drainage and septic tanks.
- 05

Commercial workshops and vehicle maintenance.
- 06

Diesel and petrol storage tanks and refuelling areas.
- 07

Chemical storage and handling.
- 08

Vehicle washing and cleaning bays.
- 09

Wastewater, hazardous waste and environmental spill management.
- 10

Emergency preparedness, inspections, training and reporting.

Policy statement

Company management is committed to providing safe, hygienic and environmentally responsible facilities and operations.

All activities shall be planned and performed to prevent pollution, protect human health, conserve natural resources and comply with applicable national legislation, permit conditions, contractual requirements and recognised international standards. The company shall:

- 01 Prevent uncontrolled releases of fuel, oil, chemicals, sewage and contaminated wastewater.
- 02 Provide clean, safe and hygienic accommodation and catering facilities.
- 03 Ensure proper collection, segregation, storage and disposal of waste.
- 04 Maintain safe fuel and chemical storage facilities.
- 05 Provide adequate sanitation, drainage and wastewater management systems.
- 06 Identify environmental aspects, assess risks and implement appropriate controls.
- 07 Provide suitable training, personal protective equipment and emergency response resources.
- 08 Investigate incidents, correct deficiencies and continually improve environmental and HSE performance.

Reference standards

This policy is intended to align with the following recognised frameworks, as applicable:

- 01 ISO 14001:2026 — Environmental Management Systems.
- 02 ISO 45001:2018 — Occupational Health and Safety Management Systems.
- 03 Applicable Somali environmental, public health, food hygiene, occupational safety, fire safety and waste management requirements.
- 04 Relevant International Labour Organization occupational safety and health guidance.
- 05 Applicable fire codes, equipment manufacturers' instructions and approved engineering requirements.

Where requirements differ, the company shall follow applicable law and permit conditions and adopt the more protective requirements where legally permissible. This document is company policy, not a certification of compliance with any standard.

Roles and responsibilities

Project Manager / Senior Management

- Approve and enforce this policy.
- Provide adequate resources, equipment, staffing and budget.
- Ensure responsible departments close environmental and HSE findings.
- Review significant incidents, audit results and environmental performance.

HSE Department

- Conduct environmental inspections and risk assessments.
- Monitor compliance with this policy and applicable requirements.
- Provide environmental awareness and safety training.
- Inspect waste handling, fuel storage, chemicals, wastewater and sanitation facilities.
- Investigate spills, pollution events and other environmental incidents.
- Maintain inspection records, incident reports and corrective action registers.
- Stop unsafe activities that present an imminent risk to people or the environment.

Camp Management and Facilities Team

- Maintain accommodation, toilets, showers, drainage and communal areas.
- Ensure adequate cleaning, pest control, potable water and waste collection.
- Maintain cleaning schedules and report defects promptly.
- Coordinate septic tank service and wastewater disposal.

Catering and Kitchen Supervisor

- Ensure food hygiene, safe food storage, temperature control and kitchen cleanliness.
- Prevent food contamination and pest access.
- Ensure food waste is segregated, covered and removed regularly.
- Maintain kitchen inspection, cleaning and food temperature records.

Fleet and Workshop Manager

- Ensure vehicle maintenance is conducted in designated workshop areas.
- Prevent uncontrolled oil, fuel, coolant and chemical releases.
- Maintain equipment, lifting devices, waste oil containers and spill kits.
- Ensure workshop waste is segregated and transferred to authorised handlers.

Fuel and Chemical Storekeepers

- Maintain inventory, labels, Safety Data Sheets (SDS) and inspection records.
- Control access to fuel and chemical storage areas.
- Inspect containment systems and report leakage immediately.
- Ensure incompatible materials are segregated.

Employees and Subcontractors

- Follow this policy and site-specific procedures.
- Use designated waste containers and approved work areas.
- Report spills, leaks, damaged equipment and unsafe conditions immediately.
- Never discharge fuel, oil, chemicals, sewage or contaminated water into the soil, stormwater drains or public areas.

6

General environmental management requirements

6.1 Environmental risk assessment

Each facility and activity shall be assessed for environmental aspects and associated impacts, including:

- | | |
|--|--|
| 01 Air, soil and water pollution. | 05 Noise, dust, fumes and vehicle emissions. |
| 02 Solid and hazardous waste generation. | 06 Water and energy consumption. |
| 03 Sewage and wastewater discharge. | 07 Fire, explosion and emergency releases. |
| 04 Fuel and chemical spills. | 08 Pest infestation and public health impacts. |

Appropriate control measures shall be established before activities commence and reviewed when operations, equipment or site conditions change.

6.2 Housekeeping

- | | |
|---|--|
| 01 Maintain all facilities in a clean, orderly and sanitary condition. | 04 Store materials in designated areas. |
| 02 Keep walkways, emergency exits, drains and access routes unobstructed. | 05 Clean spills immediately using appropriate methods and equipment. |
| 03 Remove accumulated waste and stagnant water. | 06 Do not burn waste in open areas. |

6.3 Water and energy conservation

- 01 Repair leaking taps, pipes and water tanks promptly.
- 02 Use water efficiently during cleaning and vehicle washing.
- 03 Switch off unnecessary lighting, air conditioning and equipment.
- 04 Record consumption where practicable and investigate abnormal increases.
- 05 Prevent wastewater and chemicals from contaminating potable water supplies.

Camp environmental and HSE requirements



— Accommodation blocks: clear walkways, extinguishers in place, units maintained.



— Residential rooms kept clean, ventilated and free of stored fuels or chemicals.

7.1 Accommodation and residential rooms

- 01 Provide clean, adequately ventilated and maintained rooms.
- 02 Maintain safe electrical installations, lighting, air conditioning and plumbing.
- 03 Provide suitable waste bins and ensure regular collection.
- 04 Prevent overcrowding and maintain suitable sanitation facilities.
- 05 Inspect for leaks, mould, insects, rodents and other pest activity.
- 06 Maintain clear access to emergency exits and firefighting equipment.
- 07 Prohibit unauthorised storage of fuel, flammable liquids and hazardous chemicals in residential rooms.
- 08 Provide designated smoking areas away from fuel storage, kitchens and other fire hazards.
- 09 Conduct scheduled accommodation inspections and record corrective actions.

7.2 Potable water

- 01 Supply water from an approved, suitable source.
- 02 Protect storage tanks from contamination and unauthorised access.
- 03 Clean and disinfect tanks at a risk-based, documented frequency.
- 04 Conduct water quality testing according to applicable public health requirements.
- 05 Separate potable water systems from sewage, septic and other contaminated systems.
- 06 Investigate suspected contamination immediately and suspend use until the water is confirmed safe.

7.3 Pest and vector control

- 01 Remove standing water and food residues.
- 02 Maintain covered waste bins and clean drainage systems.
- 03 Seal gaps that allow rodents and insects to enter buildings.

- 04 Use approved pest-control products through competent personnel.
- 05 Follow product instructions and prevent pesticide contamination of food, water and occupied areas.

8

Kitchen, food preparation and dining facilities



— Food preparation with gloves, colour-coded boards and covered produce.



— Dry and chilled stores: deliveries checked, racked off the floor.

8.1 Food hygiene

- 01 Purchase food from approved and traceable suppliers.
- 02 Inspect deliveries for contamination, damage, expiry and unsuitable temperatures.
- 03 Store raw and cooked foods separately.
- 04 Maintain appropriate refrigeration and hot-holding temperatures according to the applicable food safety plan.
- 05 Keep food covered and protected from dust, pests and chemicals.
- 06 Provide handwashing facilities with clean water, soap and hygienic drying arrangements.
- 07 Ensure food handlers maintain personal hygiene and report illnesses that could contaminate food.
- 08 Prevent cross-contamination by using appropriate utensils, cleaning procedures and separate preparation arrangements.
- 09 Maintain food storage, temperature monitoring and cleaning records.

8.2 Kitchen safety and environment

- 01 Keep cooking equipment, extraction systems and ventilation clean and functional.
- 02 Inspect gas connections, electrical appliances and cooking equipment regularly.
- 03 Store cooking oils and cleaning chemicals separately from food.
- 04 Keep fire extinguishers and suitable fire blankets accessible, with appropriate training for users.
- 05 Keep floors clean, dry and free from grease to prevent slips.
- 06 Never discharge cooking oil, grease or food solids into drains.

- 07 Collect used cooking oil separately in closed, labelled containers for approved reuse or disposal.
- 08 Maintain pest-proof doors, screens and food storage areas.

8.3 Dining facilities

- | | |
|---|--|
| 01 Clean and disinfect tables, food-contact surfaces and serving equipment regularly. | 04 Maintain sufficient ventilation and suitable lighting. |
| 02 Remove leftover food promptly after each meal. | 05 Keep dining areas free from insects, rodents, stagnant water and unpleasant odours. |
| 03 Provide adequate covered waste bins. | 06 Prevent waste storage or chemical handling in food service areas. |

9 Food waste management

Food waste shall be managed to prevent odours, pest infestation, contamination and environmental nuisance.

- 01 Segregate food waste from plastic, cardboard, metal and hazardous waste.
- 02 Use durable, leak-resistant and covered bins.
- 03 Remove food waste at least daily, and more frequently where heat, odours or pests require.
- 04 Clean and disinfect bins and waste collection points on a scheduled basis.
- 05 Store waste away from kitchens, dining areas, potable water sources and accommodation entrances.
- 06 Prevent liquids and food residues from entering stormwater drains.
- 07 Send food waste for approved collection, composting or other permitted treatment where available.
- 08 Do not feed food waste to animals unless the activity is legally permitted and controlled.
- 09 Keep records of waste collection and disposal where required.

10 Washrooms, toilets and drainage

10.1 Washroom hygiene

- 01 Provide adequate toilets, showers, handwashing facilities and clean water.
- 02 Maintain privacy, ventilation, lighting and safe access.
- 03 Clean and disinfect toilets and showers according to a documented schedule.
- 04 Provide soap, toilet paper and other necessary hygiene supplies.
- 05 Repair leaking taps, blocked toilets and damaged plumbing promptly.
- 06 Keep floors clean and prevent standing water.
- 07 Use appropriate warning signs during cleaning.
- 08 Store cleaning chemicals securely and never mix incompatible products.

10.2 Sewage and wastewater

- 01 Route sewage through an approved, maintained sewer or septic system.
- 02 Keep sewage systems separate from stormwater drainage.
- 03 Inspect drainage lines, inspection chambers and manholes for damage or blockage.
- 04 Prevent sewage overflows onto the ground, into accommodation areas or into public drains.
- 05 Arrange prompt repair of leaks and blockages.
- 06 Dispose of wastewater only through approved treatment or disposal systems.

11 Septic tank management

Septic tanks and associated systems shall be operated, inspected and maintained to prevent sewage leakage, groundwater contamination and exposure to hazardous gases.

11.1 Design and location

- 01 Tanks should be appropriately designed and sized for the expected population and wastewater load.
- 02 Installation and location shall meet applicable public health, environmental and engineering requirements.
- 03 Tanks and soakaways shall be positioned with appropriate separation from wells, water storage, buildings and drainage systems, based on approved design and site conditions.
- 04 Tanks shall be structurally sound, watertight and fitted with secure covers and suitable access points.
- 05 Provide appropriate ventilation and protect the area from vehicle loading where the design does not permit it.

11.2 Inspection and emptying

- 01 Inspect the tank and surrounding ground routinely for leakage, odours, ponding and overflow.
- 02 Monitor sludge and scum accumulation and arrange desludging before capacity becomes inadequate.
- 03 Use a competent, authorised contractor for emptying and transport.
- 04 Dispose of sewage sludge at an approved treatment or disposal facility.
- 05 Maintain service dates, contractor details, disposal records and inspection findings.
- 06 Repair damaged covers, pipes and tank structures promptly.

11.3 Confined-space safety

- 01 Treat septic tanks, manholes and enclosed sewage chambers as potentially hazardous confined spaces.
- 02 Never enter a septic tank or manhole without an approved confined-space entry procedure.
- 03 Entry requires a risk assessment, permit, atmospheric testing, isolation where applicable, trained personnel, an attendant and a suitable rescue plan.

- 04 Consider oxygen deficiency, hydrogen sulphide, methane and other toxic or flammable gases.
- 05 Never rely on smell to determine whether an atmosphere is safe.
- 06 Never enter to perform an improvised rescue. Use the emergency plan and trained rescue personnel.

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Commercial workshop and vehicle maintenance



— Workshop maintenance with face shield and gloves in a designated bay.



— Vehicles serviced in designated, ventilated workshop areas.

12.1 Workshop housekeeping and safety

- 01 Perform maintenance in designated, adequately ventilated workshop areas.
- 02 Keep floors clean, dry and free of oil and grease.
- 03 Use drip trays and suitable absorbents when draining fluids.
- 04 Provide suitable lighting, fire protection and accessible emergency exits.
- 05 Store tools, spare parts and removed components in designated locations.
- 06 Keep vehicle inspection pits and floor openings protected against falls.
- 07 Use suitable vehicle support and approved lifting equipment; never rely solely on a hydraulic jack.
- 08 Apply lockout/tagout or equivalent isolation procedures before maintenance where hazardous energy may be released.
- 09 Prohibit unauthorised work on pressurised, energised or unstable equipment.
- 10 Control welding, grinding and other hot work through an approved permit and fire prevention arrangements.
- 11 Use suitable PPE, including eye protection, gloves, safety footwear and respiratory protection where the risk assessment requires it.

12.2 Used oil and automotive waste

- 01 Collect used engine oil, transmission oil, brake fluid, coolant and other automotive liquids separately.
- 02 Use compatible, closed and clearly labelled containers.
- 03 Store liquid waste on an impermeable surface with suitable secondary containment.

- 04 Keep used oil separate from solvents, fuel, coolant and other incompatible waste.
- 05 Do not pour used oil onto soil, into drains, septic systems or watercourses.
- 06 Store used oil filters, oily rags, contaminated absorbents, batteries, tyres and scrap metal in designated areas.
- 07 Use approved waste handlers and retain transfer or disposal records.
- 08 Provide suitable containers for oily rags and other materials presenting a fire risk.

12.3 Vehicle maintenance controls

- 01 Inspect vehicles for leaks before and after maintenance.
- 02 Repair fuel, oil, coolant and hydraulic leaks before returning vehicles to service.
- 03 Use appropriate ventilation for exhaust gases and engine testing.
- 04 Keep workshop floors and equipment free from accumulated combustible materials.
- 05 Maintain equipment inspection and maintenance records.

13 Fuel storage and refuelling facilities

13.1 Fuel storage requirements

- 01 Store petrol and diesel in approved tanks or containers suitable for the fuel and the intended service.
- 02 Provide an impermeable base and suitable secondary containment designed in accordance with applicable requirements and the tank installation design.
- 03 As a design benchmark, containment capacity is commonly based on at least 110% of the largest tank or container, subject to local law and applicable engineering requirements.
- 04 Protect tanks from vehicle impact, unauthorised access and physical damage.
- 05 Provide clear identification, fuel type, hazard warnings and no-smoking signage.
- 06 Maintain appropriate separation from ignition sources, accommodation, kitchens, workshops and other occupied areas according to the applicable fire code and approved design.
- 07 Provide suitable fire extinguishers and emergency equipment based on the assessed fire risk.
- 08 Maintain tank integrity, pipework, hoses, valves and dispensing equipment.

13.2 Fuel handling and refuelling

- 01 Allow only authorised and trained personnel to handle fuel.
- 02 Switch off engines where required by the approved refuelling procedure.
- 03 Prohibit smoking, open flames and unauthorised hot work.
- 04 Use appropriate bonding and grounding where required by the fuel transfer system and risk assessment.
- 05 Never leave fuel transfer unattended.

- 06 Prevent overfilling and use suitable drip trays during dispensing.
- 07 Keep spill kits readily accessible.
- 08 Do not refuel during thunderstorms or other conditions prohibited by the site procedure.
- 09 Stop transferring immediately if a leak or unsafe condition is detected.

13.3 Fuel spill response

- 01 Stop the source of the leak if it is safe to do so.
- 02 Eliminate ignition sources without creating additional risk.
- 03 Protect drains and watercourses from contaminated runoff.
- 04 Use compatible absorbents and spill response equipment.
- 05 Collect contaminated absorbents and soil as appropriate and manage them as regulated waste.
- 06 Notify the supervisor and HSE Department immediately.
- 07 Report and investigate the spill, document the response and implement corrective action.
- 08 For major releases or fire risk, isolate the area and activate the emergency response plan.

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Chemical storage and handling

14.1 Chemical inventory and identification

- 01 Maintain an updated chemical register.
- 02 Obtain and make current Safety Data Sheets available for all hazardous chemicals.
- 03 Keep original labels intact or use compliant replacement labels where necessary.
- 04 Identify hazards, required PPE, storage conditions and emergency response measures.
- 05 Purchase only approved chemicals needed for the operation.

14.2 Storage requirements

- 01 Store chemicals in a designated, secure and ventilated area suitable for their hazards.
- 02 Provide an impermeable floor and appropriate secondary containment for liquid chemicals.
- 03 Segregate incompatible chemicals, including acids, alkalis, oxidisers, flammables and other reactive substances, according to their SDS and compatibility requirements.
- 04 Keep chemicals away from food, drinking water, accommodation and unauthorised personnel.
- 05 Store flammable chemicals in approved storage arrangements away from ignition sources.
- 06 Keep containers closed when not in use.
- 07 Protect containers from direct heat, sunlight and physical damage where required by the SDS.
- 08 Maintain spill kits, emergency instructions and suitable fire protection.

- 09 Do not store unidentified chemicals or transfer chemicals into unlabelled beverage containers.

14.3 Chemical use and disposal

- 01 Train workers in chemical handling, dilution, spill response and PPE requirements.
- 02 Never mix cleaning products unless the manufacturer explicitly permits it.
- 03 Avoid chemical discharge to drains, soil, septic tanks or surface water.
- 04 Collect expired chemicals, residues, contaminated packaging and spill materials for approved disposal.
- 05 Maintain chemical issue, inventory and disposal records.

15 Vehicle cleaning bay

15.1 Facility requirements

- 01 Conduct vehicle washing only in a designated cleaning bay with an appropriate impermeable surface.
- 02 Provide drainage connected to an approved wastewater collection and treatment system.
- 03 Install suitable silt traps and oil-water separation or other treatment systems where required by the vehicle wash process and discharge permit.
- 04 Keep stormwater drains separate from contaminated washwater.
- 05 Prevent wastewater from flowing onto public roads, surrounding soil or accommodation areas.
- 06 Provide adequate lighting, ventilation, safe access and non-slip working surfaces.
- 07 Maintain electrical equipment suitable for wet conditions.

15.2 Washing operations

- 01 Use water efficiently and avoid unnecessary high-volume washing.
- 02 Use only approved cleaning agents in accordance with the manufacturer's instructions.
- 03 Prevent fuel, grease, oil and detergent residues from entering uncontrolled drainage.
- 04 Clean mud and solid debris before washing where practicable.
- 05 Collect and dispose of sludge, oil residues and contaminated solids appropriately.
- 06 Inspect drainage, traps and treatment systems routinely.
- 07 Keep records of cleaning, maintenance and waste removal.

15.3 Environmental prohibitions

The following activities are strictly prohibited:

- 01 Washing vehicles on unprotected soil or in public drainage areas where contaminated runoff can escape.
- 02 Discharging untreated oily wastewater into storm drains, septic tanks or watercourses.

- 03 Allowing oil or fuel residues to accumulate in the wash bay.
- 04 Bypassing or disabling wastewater treatment equipment.

16 Waste management and disposal

Waste shall be segregated at source and managed according to its characteristics and applicable legal requirements.

General waste	Collect in covered bins and transfer through approved collection arrangements.
Recyclable waste	Segregate clean cardboard, plastics, metals and other recyclable materials where suitable services exist.
Food waste	Store in covered, leak-resistant bins and remove regularly.
Hazardous waste	Segregate used oils, contaminated absorbents, chemical residues, batteries and other regulated wastes in compatible, labelled containers.
Sewage and sludge	Use authorised service providers and approved treatment or disposal facilities.



— Dedicated waste collection and liquid tankers keep camp waste streams separate and traceable.



— Tanker fleet for liquid transfers through approved, recorded channels.

Waste management controls

- 01 Never burn, bury or illegally dump waste.
- 02 Never mix hazardous waste with general waste to avoid proper handling.
- 03 Maintain waste transfer notes, collection records or disposal certificates where required.
- 04 Inspect waste storage areas for leaks, pests, odours and unauthorised access.

17 Emergency preparedness and response

The company shall maintain emergency arrangements for:

- | | |
|---|---|
| 01 Fuel and chemical spills. | 05 Food contamination or suspected foodborne illness. |
| 02 Fire and explosion. | 06 Potable water contamination. |
| 03 Sewage overflow and septic system failure. | 07 Workshop accidents and environmental releases. |
| 04 Chemical exposure and accidental releases. | |

Emergency arrangements shall include:

- 01 Clearly communicated emergency contacts and reporting procedures.
- 02 Suitable spill kits, firefighting equipment and first-aid resources.
- 03 Trained personnel and appropriate PPE.
- 04 Isolation of affected areas and protection of workers and the public.
- 05 Notification of relevant management and authorities where required.
- 06 Incident investigation, cleanup, waste disposal and corrective actions.

Emergency drills shall be conducted at planned intervals based on the risk assessment and legal requirements.

18 Training and environmental awareness

Relevant personnel shall receive training appropriate to their responsibilities, including:

- | | |
|--|--|
| 01 Waste segregation and pollution prevention. | 06 Workshop waste management and safe maintenance. |
| 02 Kitchen hygiene and safe food handling. | 07 Vehicle wash bay operation and wastewater controls. |
| 03 Sanitation and septic tank awareness. | 08 Emergency response and incident reporting. |
| 04 Fuel transfer and spill response. | |
| 05 Chemical handling and SDS interpretation. | |

Training shall be recorded, and refresher training shall be provided when required.

19 Inspection, monitoring and auditing

The following minimum inspection arrangements shall be established, with frequency increased where risk, incidents or legal requirements demand it:

Accommodation and sanitation	Daily housekeeping checks and documented periodic inspections.
Kitchen and dining facilities	Daily hygiene checks and scheduled formal inspections.

Food storage temperatures	Monitored and recorded at defined intervals.
Waste collection points	Routine checks and regular cleaning.
Septic tanks and sewage systems	Routine visual inspections and condition-based servicing.
Workshop	Daily housekeeping checks and scheduled environmental inspections.
Fuel storage	Routine leak and containment checks, with documented formal inspections.
Chemical storage	Routine condition checks and periodic inventory and SDS reviews.
Vehicle cleaning bay	Routine drainage and housekeeping checks and scheduled treatment-system maintenance.

Inspection findings shall be recorded, assigned to a responsible person and tracked until closure.

20 Incident reporting and corrective action

All environmental incidents, near misses and significant unsafe conditions shall be reported immediately to the responsible supervisor and the HSE Department. Examples include:

- | | |
|---------------------------------------|--|
| 01 Fuel or chemical leaks. | 05 Improper hazardous waste disposal. |
| 02 Sewage overflow. | 06 Fire, smoke or chemical exposure. |
| 03 Contaminated water. | 07 Food hygiene failures with potential health consequences. |
| 04 Uncontrolled wastewater discharge. | |

The company shall investigate incidents proportionate to their severity, identify root causes, implement corrective and preventive actions, and verify their effectiveness.

21 Performance indicators

The HSE Department shall monitor suitable performance indicators, including:

- | | |
|--|---|
| 01 Number of environmental spills and uncontrolled releases. | 06 Fuel and chemical storage inspection findings. |
| 02 Waste segregation and disposal compliance. | 07 Wastewater treatment and discharge compliance. |
| 03 Potable water testing compliance. | 08 Environmental training completion. |
| 04 Septic tank servicing and inspection compliance. | 09 Corrective actions closed within agreed deadlines. |
| 05 Kitchen and sanitation inspection results. | |

Targets shall be established by management and reviewed periodically.

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Non-compliance

Failure to comply with this policy may result in work suspension, retraining, corrective action or disciplinary measures in accordance with company procedures and applicable law.

Any activity presenting an immediate risk of serious injury, fire, pollution or public health harm shall be stopped or isolated until appropriate controls are implemented.

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Policy review and approval

This policy shall be reviewed at least annually and following significant incidents, changes in operations, changes in legal requirements or changes to the environmental risk profile.

All departments shall communicate the policy to their personnel, subcontractors and relevant service providers and ensure that applicable requirements are implemented.

Safe, hygienic and environmentally responsible — in every room, kitchen, workshop and store.

Questions about this policy?

Policy queries, HSE concerns and incident reports go to the HSE Department or to the contacts below. We will respond plainly and promptly.

Operations — Somalia

Accenti Compound, Marina Hub
Marine Road, Airport Zone
Mogadishu 0100, Banadir, Somalia

Headquarters

United Arab Emirates

Contact

T +252 615 540 606
E info@accenti.com
W www.accenti.com

Policy owner

HSE / Camp Management / Fleet / Facilities
AC-EHS-POL-001 · Revision 00

■ On every site

Report it immediately

Spills, leaks, sewage overflows, contaminated water, hygiene failures and unsafe conditions go straight to your supervisor and the HSE Department.

info@accenti.com →





Zero harm to people, property and the environment.

Construction · Facility Management · Logistics
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