

Contractor News



Welcome

Welcome to the first health and safety newsletter aimed at keeping contractors working with ANZCO Foods up-to-date with news and health and safety information.

ANZCO Foods has contractors on our sites who provide additional support to our operational teams in a number of areas including cleaning, trades, engineering, and transport. The number of people on our sites increases greatly around this time of year as our sites head in to their shutdowns.

While contractors are on an ANZCO site – or are carrying out paid work on behalf of ANZCO Foods – we have a shared responsibility with your company for each worker completing the activity. We want to make sure everyone working for, or at ANZCO Foods, is safe at work so they can enjoy the things they do outside work.

We're very focused on following the right processes and best practice. We all need to do the basics well to make sure everyone is aware of the risks, and that they're raising any issues or concerns they see.

Throughout the year, we focus on various aspects of health and safety across our business and the focus for July is contractor management. We'll be focused on ensuring everyone on our sites – whether they're direct employees or not – knows they need to follow correct processes and call out unsafe behaviour.

This newsletter features a number of short articles on information relevant to our contractors. Please share this with your team members who work with ANZCO Foods.

If you or your teams who're involved with ANZCO Foods have any questions or feedback we'd love to hear from you. You can email:

HealthandSafetyAdmin@anzcofoods.com

Peter Conley
Chief Executive

Becoming SiteWise

SiteWise is a system to prequalify contractors and independently grade their health and safety capability so we can be better informed about the health and safety practices of the contractors we work with. The SiteWise system is run by SiteSafe NZ which is committed to creating a culture of health and safety in New Zealand workplaces.

As part of the SiteWise system, contractors complete an annual online health and safety assessment which grades their health and safety systems and processes. Once you've completed your online assessment, SiteWise's health and safety experts assign you a grade, as below:

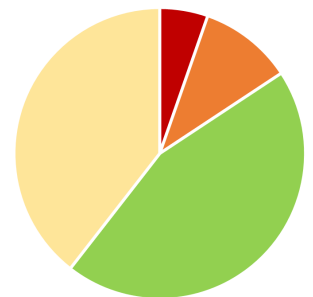


This is useful in creating a level playing field, providing clear and basic safety measures for contractors to achieve.

How many contractors does ANZCO Foods have in each category?

SiteWise Stats

This pie chart shows the breakdown by grade. Ideally ANZCO Foods requires our selected contractors to be in the green or gold categories and we are happy to help you reach this level.



Red Amber Green Gold

Please email HealthandSafetyAdmin@anzcofoods.com if you have any questions or would like help.



Accidents on site

All incidents, accidents and near miss events must be reported to your ANZCO representative as soon as possible, but within 24 hours of occurring.

Contractors must have their own fully trained First Aiders and fully stocked First Aid Kits available on-site.



Trucking Operator App

A driver app is making a difference for transport operators including some of those working with ANZCO Foods.

The MyTrucking transport management system is easy to use and can improve communication as well as saving time, money, and paper.

Features include:

- Reduced data entry
- Job information flowing from your daysheet to the driver, the customer and the invoice
- Increased accuracy
- Auto-pricing and integration with Xero and MYOB
- Job information is captured immediately after the job is complete (less chance of jobs being forgotten or missing paperwork)
- A customer portal makes it easier to work with customers
- Accessible anywhere by transport operators and drivers

MyTrucking is compatible with Apple and Android devices and works when out of network range.

[Transport Management System - MyTrucking](#)

Sign into VisTab

Before working at an ANZCO Foods site, you need to sign into VisTab.

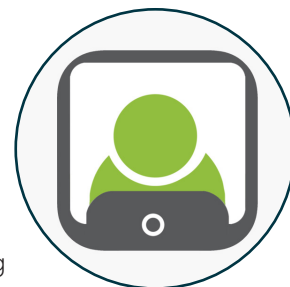
Complete an ANZCO online induction for the site you are visiting to obtain a unique code.

Use the code to sign in as a contractor when visiting the site.

VisTab is an electronic sign-in system that records external people, such as contractors, visiting our site. We use it to identify people who aren't employees and may be on site during emergencies, so we can verify if they've exited to the assembly areas.

We also use your unique sign-in number to verify that you've completed an online induction and understand the site's general health and safety requirements.

And, it allows us to communicate any general information or health and safety issues that sit outside of the induction, i.e. general hazard reminders.



Health & Safety Focus

Every month, ANZCO Foods has a health and safety focus, where we share tips to keep you safe around a certain topic.

In July our health and safety focus is on Contractor Management. We are all responsible for keeping each other safe on site. If you see anyone on site, including employees or other contractors, engaging in unsafe behaviour, let them know directly or tell a manager.

Any questions or feedback?

If you've got any questions or feedback on anything in this newsletter please contact our health and safety team: HealthandSafetyAdmin@anzcofoods.com