



HEALTH AND SAFETY POLICY

La Felice Conserve S.r.l. is a company that produces canned food for the Italian and foreign markets. To this end, the management undertakes to implement the health and safety requirements already present in the ETI to prevent and/or reduce potential dangers and risks thereof.

The policy is made available to the public, with the aim of promoting transparency of safety awareness, so that commitments are aimed at constantly improving working conditions.

The company has the obligation to ensure that:

- the workplaces, machinery, materials and work processes under its control do not present risks to health and safety at work;
- the chemical, physical and biological substances and agents under its control do not present health risks if adequate protection is guaranteed;
- appropriate protective clothing and equipment are provided in order to prevent risks of injury or harmful effects on health.



Felice Conserve S.r.l. through the application of its management system for health and safety at work, it proposes, as general objectives, the reduction of the frequency and severity of accidents and the improvement of working well-being conditions.

From this perspective, the company works fully alongside its employees and is committed to training and raising awareness among staff on safety issues and to minimize the impacts on health by continuously adapting to the requirements set out in national legislation.

Poggiomarino,
22/02/2024

La Direzione