

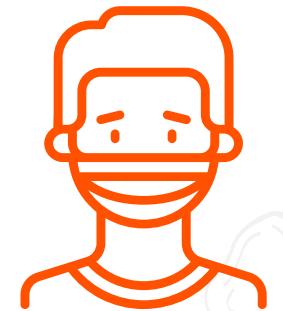
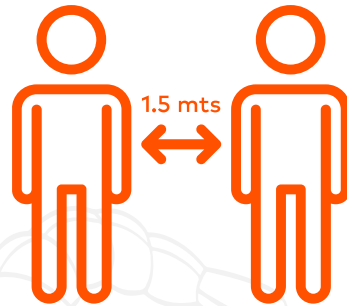
Biosafety protocols COVID-19





At **Exportquilsa** we are aware of all the consequences that **COVID-19** has brought to the entire world, which is why we are even more committed to protecting the health and safety of our collaborators and sending products abroad with the highest quality and safety standards.

We have implemented a series of protocols with strict biosafety measures when entering and leaving our facilities.



Selecting a new collaborator



Once the candidate is hired, he/she is given the respective protection equipment and the biosafety standards manual to be complied with within the company.

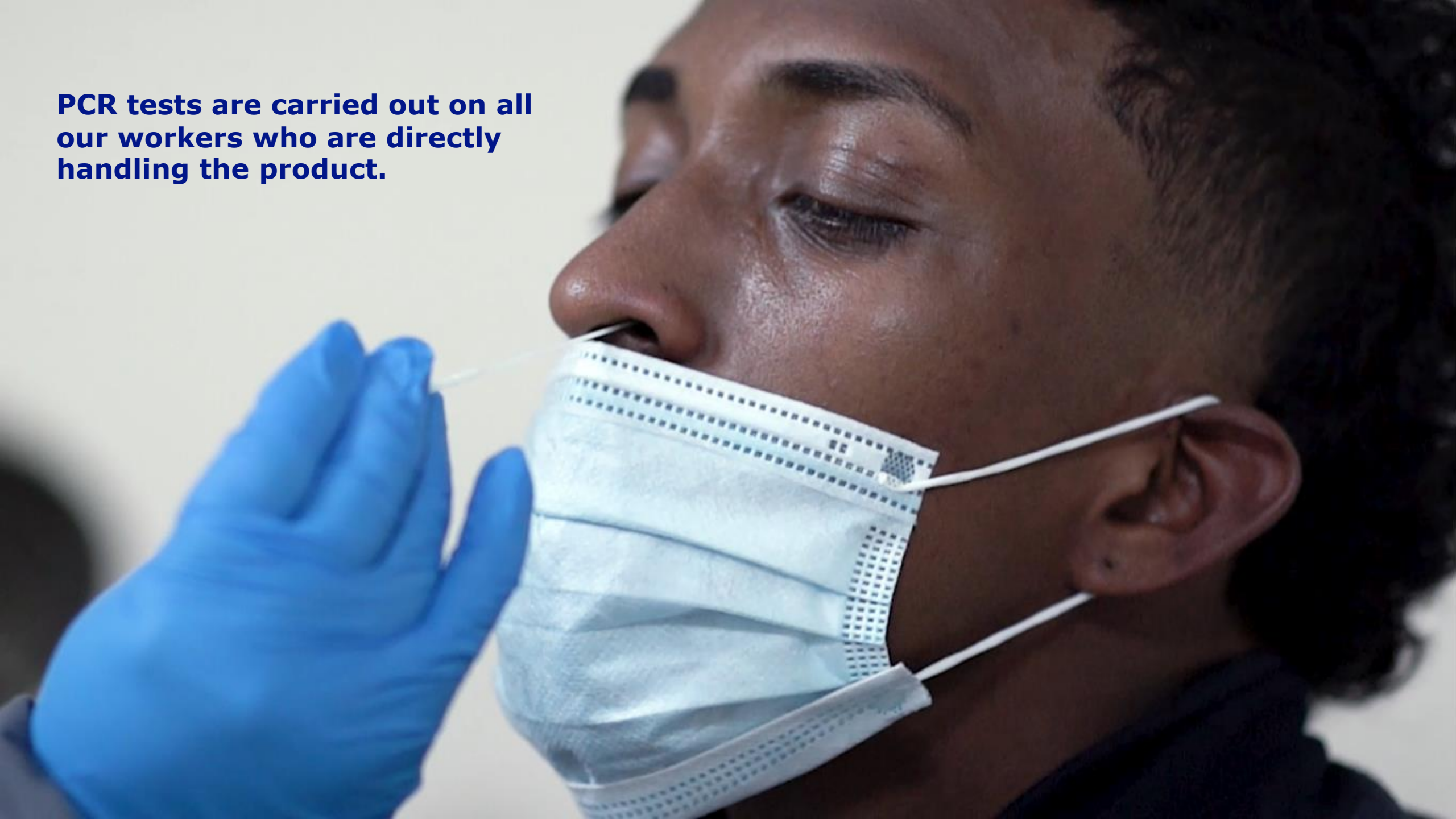


The medical department is in charge of carrying out the different medical tests and one of them is the COVID-19 quick test in order to guarantee that the worker is in good health.



PCR tests are carried out on all our workers who are directly handling the product, this includes periodic tests to ensure that the personnel are fit to work.

PCR tests are carried out on all our workers who are directly handling the product.



Control at the entrance of the facilities



Upon arrival at the facilities, we have the disinfection of our employee express route buses on all shifts.



Signage has been placed in all areas in order to comply with distancing and avoid crowds.



The medical department is responsible for taking the temperature of each collaborator



Hand washing area



At the entrance the personnel carries out deep hand washing.



Disinfection Tunnel



The personnel passes through the disinfection tunnel, where any kind of virus or bacteria that is found attached to their clothing is eliminated and, finally, antibacterial gel is provided for proper hand disinfection.



Aplique gel y frote sus manos juntas. Palma y dorso de cada mano



Use una mano para frotar el dorso de la otra mano y viceversa.



Frota tus dedos, usando ambas manos.

Control at the entrance of the process plant



The entrance to the process plant is carried out in an orderly manner and keeping a distance.



All personnel are wearing the appropriate protective equipment, which is constantly changed to safeguard contact with the product.



There is a sanitary filter where the staff mandatorily washes and disinfects their hands.



Control at the entrance of the process plant



The medical team randomly takes the temperature of the workers in different areas, monitors and controls the correct use of biosafety tools



The distance that must be adopted between each worker and is 1.5 mts.



Signage has also been placed in bathrooms and changing rooms to strengthen our safety and health culture.



There is authorized staff who is in charge of directly handling the product, if necessary, with the respective use of gloves.

Standardized Sanitation Operating Procedures



Our packaging suppliers deliver contact surface analysis certificates on all their material upon our reception.



These materials are located in warehouses that are in optimal conditions.

Disinfection protocols for packaging



Disinfection protocols for external and internal packaging have been strengthened before entering the process in order to ensure food safety.

Bin Waashing



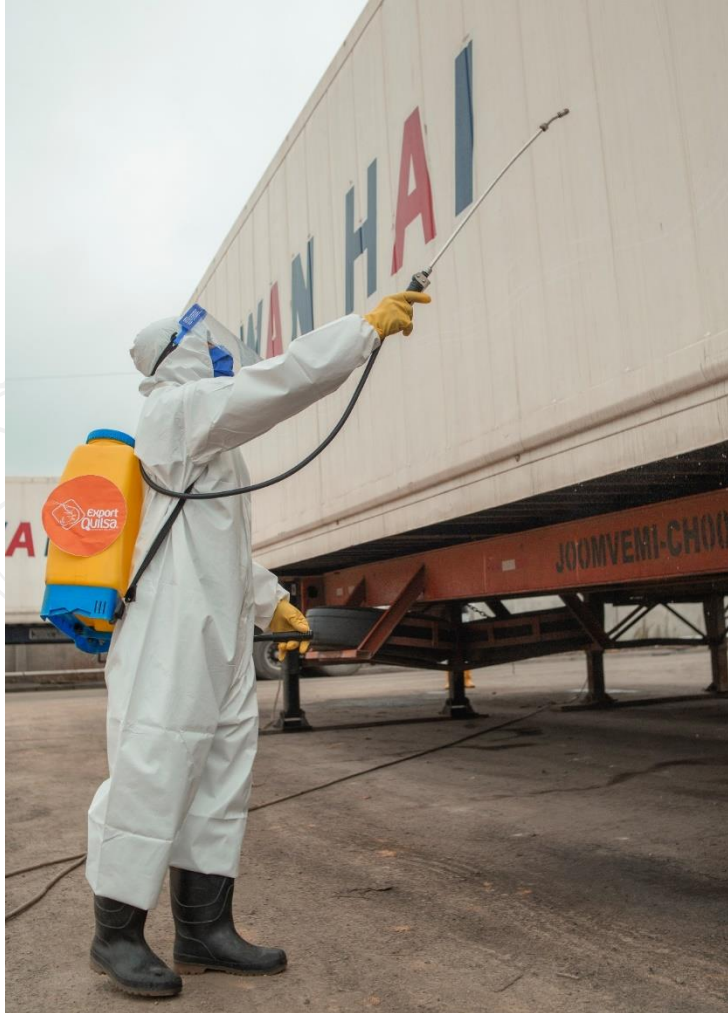
In the raw material reception area, the respective bin washing is carried out in order to eliminate any external organisms before entering the hopper, all the bins used internally during the process remain inside the plant and are constantly being washed.

Disinfections and Fumigations (principal areas)



Daily fumigations and internal disinfections are carried out in all areas of the company, including: main gate, administrative offices, bathrooms, changing rooms, medical department, cafeteria, the areas surrounding the processing plant.

Disinfections and Fumigations (containers)



Daily fumigations and internal disinfections are carried out inside and outside of the containers, which guarantees that the product is free of any kind of virus or bacteria.



“ It is our duty to guarantee fresh and safe products are sent to all tables in the world”

Disinfections and Fumigations (external areas)



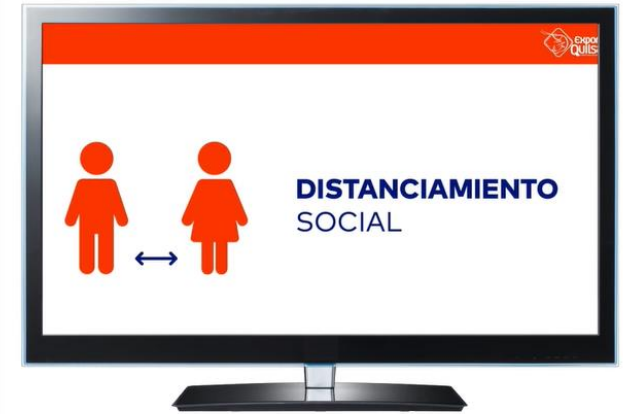
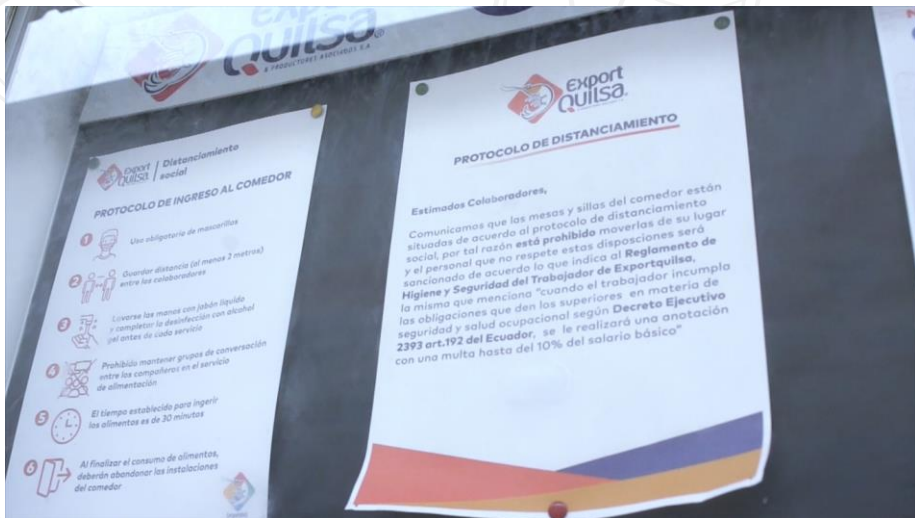
We have an external pest control company that reinforces the activities carried out by our internal cleaning staff.

Social Distancing (Cafeteria)



- The entrance to the cafeteria is carried out in an orderly manner and keeping a distance.
- The distance that must be adopted between each worker and is 1.5 mts.

Communications



We have reinforced the dissemination of biosafety protocols through different media such as: mailing, bulletin board publications, educational videos and social networks.

Print Communications

Conoce la mascarilla quirúrgica

Lado celeste afuera

Es la parte impermeable que evita el ingreso de gotículas a nuestra boca.

Pliegues hacia abajo

Ayuda a que no se queden las partículas entre los pliegues.

Lado blanco interno

Ayuda a que nuestra saliva se quede en la mascarilla y no salga al exterior

¡USO CORRECTO DE MASCARILLAS!
la parte azul del CUBREBOCAS va hacia afuera



NO TE OLVIDES DE LLEVAR TUS PROPIOS CUBIERTOS Y VASO



PARA LA HORA DEL ALMUERZO
POR TU SEGURIDAD, CUMPLE CON ESTA NORMA



PASOS PARA UN CORRECTO LAVADO:

Lavarse las manos de forma correcta nos toma 20 segundos

- 1 Agua y jabón
- 2 Palma con palma
- 3 Entre los dedos
- 4 Pulgares
- 5 Detrás de las manos
- 6 Humedecer

Recuerda que:
Lavarse las manos regularmente es una de las mejores maneras de eliminar microbios, evitar enfermarse y prevenir la propagación de bacterias a otras personas.

NO BAJES LA MASCARILLA A TU BARBILLA (Ni la subas a la frente)



Cuando vayas a comer, beber o hacer alguna actividad, solo retira la mascarilla completamente de la cara



Distanciamiento social

PROTOCOLO DE INGRESO AL COMEDOR

- 1  Uso obligatorio de mascarillas
- 2  Guardar distancia (al menos 2 metros) entre los colaboradores
- 3  Lavarse las manos con jabón líquido y completar la desinfección con alcohol gel antes de cada servicio
- 4  Prohibido mantener grupos de conversación entre los compañeros en el servicio de alimentación
- 5  El tiempo establecido para ingerir los alimentos es de 30 minutos
- 6  Al finalizar el consumo de alimentos, deberán abandonar las instalaciones del comedor

#LosQueremosSanos



Social Responsibility

We have implemented different programs that benefit their homes



We have provided them with financial help to buy laptops so that their children can study online



We have delivered bonuses and food baskets to their families.

WE
TAKE CARE
OF YOU



有信

