

Keeping you up-to-date with

Health & Safety

ISO 45001 audit

We recently underwent our first ISO 45001 periodic check at ANZCO Foods Rangitikei, Eltham, Waitara and the Corporate Office, as well as on our Livestock team.

Auditors were impressed with the amount of work that had been done since the previous audit, and the improvements we've been making.

Many thanks to the teams from Rangitikei, Eltham, and Waitara, livestock reps, Erika Bergmans, James Blackstock, and John Corcoran for their help during the ISO 45001 audit.

A special shout out to Health and Safety Rep **Patrick Maxwell**, and Production Trainer **Toni Green** at ANZCO Foods Waitara who went above and beyond to be present while the audit was happening, and were well-prepared to answer the auditor's questions.

Leadership road shows

As part of our safety conversations programme, ANZCO Foods Canterbury Site Manager Geoff Proctor, ANZCO Foods Rangitikei Site Manager Brendan Poole, and Group Health and Safety Manager Rachael Morris have been holding workshops with site leadership teams.

The workshops have given more context to our safety conversations programme, reflected on our progress so far, and given site leadership teams time to reflect on their sites' journey and work out the next steps.

Feedback from the workshops have been positive, with changes being implemented across our sites as a result.

The team will be hosting its final workshop at Canterbury on Monday 17 November.

Shout out to...

- **Andre Adams**, Coldstore Supervisor at ANZCO Foods Waitara, who has done excellent incident investigations recently in very thorough detail, resulting in excellent corrective action recommendations and helping build greater trust with his team
- **Stacey Dowman**, Health and Safety Advisor at ANZCO Foods Waitara for attaining her NEBOSH International General Certificate - congratulations!

Congratulations

Donella Lloyd, Health and Safety Reporting Coordinator, on 10 years service with ANZCO

Kate Dixon on her promotion to Health and Safety Coordinator

Health and safety focus

This month's focus is on keeping our house in order - the best ways to avoid slips, trips, and falls, and following racking and shelving processes.

Keep an eye out for a slips, trips, and falls-themed snakes and ladders board game at your site.



Health and safety planning day

The wider Health and Safety team attended a planning day recently, to share feedback and reflections on health and safety at ANZCO Foods in 2025.

The team provided feedback on things they were proud of and shared updates on their areas.

The feedback received will help in developing our 2026 health and safety plan to improve our performance.

Rep handbook

The health and safety representative handbook was printed and sent to site managers in late July.





A note from Health and Safety Governance Group member and GM Operations Darryl Tones

Our operational sites are busy places, and every role contributes to keeping things running safely and efficiently.

As part of our ongoing health and safety programme, we continue to focus on our critical risk areas including knife safety, forklifts, traffic management, and slips, trips, and falls.

Our current focus is on slips, trips, and falls. In 2024 the total injuries and lost time injuries in this category were down compared to 2023.

Slips and trips might seem minor, but in our fast-paced environment, they can have serious consequences. Here are a few simple ways we can keep reducing the risk:

- Check that PPE is in good condition – including gumboots with decent tread
- Keep work areas tidy and as dry as possible
- If it's appropriate use non-slip mats
- Share and support best practice

It's also important to keep logging near misses and safety observations. We've seen a steady increase in positive safety observations, which helps us spot risks early and share good ideas across sites.

Thanks again for your continued focus on health and safety. We've made good progress, and with everyone's input, we'll keep improving.

Safety alerts

We share safety alerts – summaries of health and safety incidents at ANZCO – to help make sure these accidents don't happen at other sites. Here are two recent ones:

- A worker at Canterbury removed their mesh glove to clean their knife, resulting in a minor cut that needed treatment.
- An employee at Green Island lost his balance and fell into a sump. Fortunately, his harness successfully stopped the fall and the employee was able to rescue himself.

State of a thriving nation

The Business Leader's Health and Safety Forum has released its annual State of a Thriving Nation report, which analyses New Zealand's health and safety performance.

The cost of health and safety incidents has risen from \$4.9 billion in 2024 to \$5.4 billion in 2025 – comprising costs to ACC, private losses through lost income, the statistical value of life, and updating the cost of health effects from WorkSafe NZ. In 2024 18 million days were lost because of injuries – 2/3 of these were work-related – which is the equivalent of everyone in Napier not working for a year.

In the agricultural industry last year, there were 16 fatalities – six of these were caused by rollovers, three as a result of being caught or trapped in machinery, two were from tractors, and two from motorbikes.

At ANZCO, our most common type of injury is manual handling, and May is the month with the most injuries.

It's a good reminder that while we're making steps in the right direction as an organisation and a country, we're not there yet, and we need to continue focusing on health and safety as a nation to keep these numbers trending downwards.

Safety conversations

Safety conversations provide us with a non-judgmental way to point out when people are doing the wrong, and the right things. We have seen some great improvements in this area over the last year.

- There has been a 9.31% increase in safe observations from 2024 to 2025 to date.
- There has been a 11.73% decrease in unsafe observations from 2024 to 2025 to date.

We've also included the livestock team in the rollout of the safety conversations programme, and Group Health and Safety Manager Rachael Morris spoke about it at September's livestock conference. Here are some conversation starters you can use around slips, trips, and falls:

- When do you and your team check the tread on your boots?
- How often are housekeeping checks made throughout your shift?

Any questions or feedback?

If you've got any questions or feedback on anything in this newsletter please contact the Health and Safety team at:

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SAFE**