

COVID-19 Business Impact Assessment Statement

Crisp Malt is a leading supplier of malted cereals to the global brewing, distilling and food industries operating seven malting sites across England, Scotland, Germany and Poland.

Crisp Malt is committed to undertaking all necessary activities to assist in addressing the spread of COVID-19 and to maintain the high quality of goods and services expected by our customers so far as is reasonably practicable during this period.

Crisp Malt has always maintained the highest level of compliance to health and safety standards and to plant hygiene. We constantly meet the expectations of our partners within the supply chain. As a responsible business, we have a robust Business Continuity Management (BCM) system. In response to the current situation with respect to COVID-19 we have established a committee in line with our current BCM plan and are undertaking daily management review meetings.

We have provided our colleagues with information to allow them to spot the early signs of infection by COVID- 19 and have requested that if there is any reasonable reason to believe that they have contracted the virus or have been exposed to an infected person, that they follow current government advice. This may include working from home, self-isolation or undergoing essential worker testing for the virus. Should a colleague test positive for COVID-19 then procedures are in place to identify any potential colleagues who may have been exposed, in order to limit, further spread of the virus.

The committee has reviewed government advice and have adopted a two-stage approach to our response to COVID-19 which can be summarised as follows:-

Risk mitigation

- All business travel has been stopped, we are working with our suppliers and customers to encourage conference calling and postponement of off-site meetings, site audits and supplier audits
- Controls have been put in place to ensure social distancing which include colleagues
 working from home where possible and rota systems in place, to reduce production staff
 on site to minimise contact risk. Only specialist maintenance contractors required for
 business critical activities are allowed on site
- Colleagues are reminded for the need to maintain good hygiene practices, by regular



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hand washing with soap and water

- Hand sanitisers are placed in more remote areas
- Communication with our suppliers and contractors regarding social distancing and hand hygiene
- Regular communication with all colleagues is ongoing and any updates or changes to our control measures are immediately shared

Continuity

- We have sufficient raw material on all our sites to withstand a significant period of nonsupply of further raw material
- We do not anticipate any interruption with our production processes. In the event of significant staff absence, the necessary contingencies are in place to ensure that plants can operate with minimal disruption
- Current finished product stock levels remain at a level to maintain supply for the foreseeable future
- Supply of our product to some customers is through 3rd party hauliers. In the event of any significant disruption to this arrangement we do have the contingency to use our own fleet of vehicles

Summary

Crisp Malt appreciate that the situation has developed rapidly and consequently we will keep our plans under constant review in line with current government advice. The committee is meeting on a regular basis to review and discuss control measures. We will post any further updates on our website at www.crispmalt.com, but will write to you again should our plans change in any significant way.

I hope that this provides you with reassurance that Crisp Malt is taking this situation extremely seriously and implementing all the necessary steps to ensure continuity of supply.

Adrian Dyter Managing Director

