FIESTA
FOOD + FACILITIES

RISK / PUBLIC ASSURANCE

RISK AND BUSINESS CONTINUITY FRAMEWORK

The public framework Fiesta uses to identify, escalate and treat material operational, people and integrity risks.

FCS-RSK-FRM-001	VERSION 1.0	APPROVED

APPROVED BY

Angesom Kidane
Founder & Managing Director

Effective 20 September 2026 / Next review 20 September 2027

DOCUMENT CONTROL

Risk and Business Continuity Framework

DOCUMENT CODE	FCS-RSK-FRM-001
VERSION / STATUS	1.0 / Approved
CLASSIFICATION	PUBLIC CONTROLLED DOCUMENT
DOCUMENT OWNER	Managing Director
APPROVED BY	Angesom Kidane - Founder & Managing Director
EFFECTIVE DATE	20 September 2026
NEXT REVIEW	20 September 2027

PURPOSE AND PUBLIC SCOPE

Fiesta manages uncertainty so essential food and facilities services can remain safe, lawful and dependable. This public framework explains the governance method without disclosing site vulnerabilities, security arrangements or commercially sensitive risk records.

PUBLIC SCOPE NOTE	Detailed risk registers, scores, named dependencies, security controls, recovery procedures and client-specific continuity plans remain controlled internal or client-confidential records. Their exclusion protects operations and does not reduce accountability.

CORE COMMITMENTS

01 **Identify risk before mobilization**	02 **Put life and food safety first**
03 **Escalate early and assign ownership**	04 **Test recovery and learn from disruption**

01 Governance and risk appetite

The Managing Director owns the enterprise framework. Operational leaders own risks within their services and sites. Fiesta has no appetite for deliberate illegality, bribery, forced or child labour, knowingly unsafe food, concealed serious incidents or retaliation. Other risks are accepted only when understood, controlled and proportionate to service commitments.

- Material risks and overdue actions are reviewed by leadership at least quarterly.
- Tender, mobilisation and change decisions include proportionate risk review.

- Owners receive authority, resources and deadlines appropriate to the exposure.

02 Risk identification and assessment

Teams consider hazards, threats, opportunities, causes, controls, consequences and affected stakeholders. Internal registers assess likelihood and impact using defined scales and record both existing and planned controls. Ratings support prioritisation but do not replace professional judgement or mandatory action.

- Categories include food safety, people, supply continuity, utilities, site access, security, finance, contract, integrity, environment, information and reputation.
- Emerging risks are added when operations, evidence or external conditions change.
- Interdependencies and single points of failure are considered explicitly.

03 Treatment, escalation and assurance

Treatment may avoid, reduce, share, transfer or consciously accept risk. Controls are specific, owned and measurable. Immediate threats are escalated without waiting for a scheduled review, while significant decisions and residual acceptance are recorded at the proper authority level.

- First-line owners operate controls; independent or cross-functional checks provide additional challenge where practical.
- Incidents, near misses, complaints, audit findings and supplier failures inform the risk profile.
- Corrective actions are verified for completion and effectiveness.

04 Continuity planning and response

Priority services identify minimum safe operating conditions, critical people and suppliers, communications, alternative arrangements and recovery objectives appropriate to the contract. Response structures protect life and food safety first, establish command, communicate verified facts and preserve essential records.

- Plans consider loss of utilities, access, supply, equipment, workforce, information and transport.
- No continuity workaround may bypass an essential food-safety or legal control.
- Clients and authorities are notified according to agreed and legal requirements.

05 Exercises, recovery and learning

Continuity arrangements are reviewed and exercised at a frequency proportionate to risk. After a disruption or exercise, teams record what occurred, restore safe service, reconcile records and stock, confirm stakeholder needs and assign improvements.

- Lessons are shared without publishing confidential vulnerabilities.
- Material changes trigger plan and contact-list updates.
- Leadership confirms closure of significant recovery and preventive actions.

06 / AUTHORITATIVE SOURCES

Reference basis

These links lead to an issuing institution or authoritative legal database. Confirm the current official text and its application before operational reliance.

General Principles of Food Hygiene CXC 1-1969
FAO/WHO Codex Alimentarius / OPEN SOURCE

ISO 22000:2018 Food safety management systems
International Organization for Standardization / OPEN SOURCE

Food and Medicine Administration Proclamation No. 1112/2019
Ethiopian Food and Drug Authority / OPEN SOURCE

CONTROLLED COPY	The approved public master is maintained at fiestacaterings.com/governance/risk-and-continuity. Printed or downloaded copies should be checked against the current version before use.