



# Alazka Company

For general services .ltd

Iraq - Bassra - manawe Basha - behind Almandel building

AL AzKa



AL AzKa

We have a history that guides us to current and future progress





### Our vision

We aspire to be a leading and distinctive company in providing fresh meal services to its customers throughout Iraq

### Company Message

Provide the best in cooking and preparing meals in the workplace. According to their different tastes. Taking into account the general taste of their communities and their peoples



# OUR GOALS

Complete contract requirements within the specified time. In accordance with the paragraphs without delay.

Reduce work difficulties and address them and improve the return to build confidence with customers

Training at least 95% of the team on safety guidelines and other development training courses that contribute to the improvement of performance in quantity

Establishment of specialized courses in the field of fixed team work. And by more skilled specialists in the field of cooking and dishes of different countries



# General Plan of Action

Before each business site receipt.

- 1** We visit the site and offer it to develop a study on the business requirements that must be provided to ensure the best service we provide to customers. This will benefit from our previous experiences and offer them to new customers.
- 2** Provision of specialized human resources and appropriate personnel Of skilled chefs Assistant Cook Cleaners ... etc Of the needs of the work site
- 3** Prepare and equip the necessary equipment according to international safety and quality standards. Always taking into account the best
- 4** Meet customers' requests of their favorite dishes, taking into account the food style and culture of countries in the food
- 5** Develop a logistics plan to address any conditions or requirements that the team may face in advance. So that the team does not slow down in the future

# PLAN OF ACTION IN SITE



Al-Azqi Company is a leading company in the field of catering projects and public services, so our work plan within the work site according to the steps

①

Provide an administrator and an expert for each business site  
Specializing in food, the health, Food and hygiene systems

②

Provide a list of the submitted meals. And put it in place to see by everyone

③

Opening and dispatching the team for the purpose of continuous development and obtaining the highest certificates in the required fields. And continuously.

④

Conduct a medical examination and a general health analysis periodically for staff to ensure their safety from diseases

⑤

Providing the latest cooking equipment worldwide to ensure healthy, safe and timely food

⑥

We take into account halal slaughter in meat and chicken. According to the Islamic way of eating

⑦

We are committed to wearing chef's hat and gloves for the team during food preparation. In addition to washing and sterilization of hands under strict conditions.

⑧

We have a fleet of refrigerated food transport trucks. We keep the food in accordance with the quality standards. The transport is carried out according to the requirements of temperature and preservation

# PLAN OF ACTION IN SITE



⑨

To store materials The company stores and categorizes them by store for each category of food. With the following sensors:

Dry food stores Its temperature is between 70-50 Fahrenheit Humidity is 60 - 50 Fahrenheit Taking into account lighting and ventilation. The validity date for each product is followed

Cleaning materials stores and chemicals By away from the food depots To avoid odors Marking each product to indicate its quality and health hazards.

The freezer stores shall be closed and shall be temperature between 0-10 ° F with constant temperature check and installed in records prepared for this purpose.

Freezer stores It is sealed and has a temperature range of 40 to 30 degrees F

⑩

Cleaning number The restaurant is cleaned daily after each meal and at a regular rate 4 times a day

⑪

Choose equipment mode to be affordable and close to users. To access them safely

⑫

Such as pots and utensils We use three-way wash basins with principle Wash Rinse sterility Silver dishes are washed with washing machines and at 150 ° C when washed 180 ° when rinsing And for at least ten seconds

⑬

**Garbage dump:-Disposal of solid waste and sewage** The company owns custom trucks Waste disposal The Company receives the necessary equipment for this purpose in addition to the formal waste disposal licenses in places allocated by the official authorities of the Ministry of Health.

⑭

The company also provides services Laundry and laundry for sites where we operate. Taking into account safety systems such as fire alarm systems and gas leakage



# HEALTH PLAN

## INTRODUCTION

1 The company is licensed by the Iraqi Ministry of Health and according to the license number numbered on 11 - 1 - 2012 Up to 30 Issued by the Directorate of Health in the province of Basra in the name of Director Commissioner Abdul Rida Juma Hassoun And renewed annually according to plan

2 All personnel and staff of our company Workers and food conductors are authorized by the Directorate of Health. They attended health courses and received health participation certificates in addition to the typhoid vaccine as in the official confirmation enclosures.

3 All devices comply with international health standards and we are ready to select equipment and equipment at any time

4 Follow all safety precautions and warning signs on the site, which concern the safety of people, equipment and food. We are also very concerned about the validity of canned and dried products and follow their expiry dates in accordance with internationally recognized standards. Specification and standards for conservation, drying and cleaning of material stores.

AL AZKA Co. GENERAL SERVICES CO. LTD Attention is paid to the importance of health and safety. In line with the importance of work, especially in kitchens and food shops. Tools and related materials. Therefore, the company has been interested in health and safety. It follows the performance and quality standards of cooks and safety of products to reach the consumer. Ensure food safety, maintain standards of taste and safety, and provide all requirements for success and work professionally According to the following specifications

5 The company has a daily schedule to clean daily used equipment after completion and a weekly schedule to maintain the kitchen building

6 The company has an agenda in line with the plan with each site for general health guidelines and conditions

7 The company has a memorandum of understanding With Musawi Hospital In the province of Basra For emergency emergency first aid For our staff At the expense of our company

8 There is a memorandum of understanding with Salsal Who have quality certificates Handling all the company's sites according to the contract

9 There are water control tables (drinkable) according to the day of processing as well as the maintenance according to dates and signatures

10 There are tables to follow temperatures in all stores

11 There is cooperation with municipal departments in all sites for the purpose of sanitary landfill in case An agreement with the beneficiary company for the purpose of transferring the waste and burying it from the company's commitment and such attachments

# Safety Plan

Introduction: In order to achieve the objectives of the company and improve its level among the local Arab and international companies in following the correct standards in achieving the objectives, including the safety principle to reduce the risks of employees and employees in our company through the use of equipment and mechanisms according to the principle of safety and in accordance with the safety plan developed by companies To achieve the goals and the fastest time and the least risks exist in production as follows :-



Collection area: A region known to all individuals working in the workplace. In emergency situations. ①

Distribution of fire extinguishers of all types. powder ②

The existence of signs of indication of risk, summarized in a printed brochure according to the annex to this plan (quality and formality). ③

Create weekly, bi-monthly, or quarterly tables. To determine the importance of safety. And public health ④

Wear the equipment of headdress, pouch, muzzle and safety shoes. Not touching food with hands.

⑨

Distribution of tasks according to names according to the safety plan at the site and the rest of the members of the company. To the assembly area like firefighters And the resulting crisis management of natural disasters and others through the separation of energy sources. Such as electricity. Kerosene.

The injured were taken to the ambulance room. Then to hospitals near the company and depending on the case of injury. Participation plan By contracting company.

⑦

# Safety Plan



The existence of a specific room or place. For the purpose of first aid by specialized staff. The team conducts training sessions to verify the bell. And how to distinguish between votes.

⑤

Speed of response to emergency call such as fire or other as required by the site.

⑥



# Memoranda of Understanding

were signed with satisfied companies for the purpose of joint work In various sectors Depending on the need for contracts such as:

- \* ISO certified metal water series
- \* Trans East for Marine Services for ship maintenance Marine and the processing of boats and ships with food
- \* Al-Basrah Company for the construction and construction of steel structures and others

# Contracts and similar works

- 1 Holding tower tower 59-56-43-32-45-42 Working with foreign companies
- 2 Catering contract and services camps West Zubair + Zubair new foreign crews
- 3 Kuwait Energy Company
- 4 Swiftships Company
- 5 Basrah Gas Company
- 6 Basra Oil Company
- 7 Ministry of Health / Basrah / Specialized Child Hospital



Al-Azaki Company  
**ISO certified**

**9001**

**22000**

Al-Azka Company  
**ISO** certified

# Contracts executed by the company



**VARIATION ORDER No. 7**

<b>COMPANY: KUWAIT ENERGY COMPANY KSCC</b>			
CONTRACTOR:	ALAZKA FOR GENERAL SERVICE COMPANY LTD	CONTRACT NO:	KSCC/BLK/2017/0424-LS
ADDRESS:	Industrial Area 25th Street, Misrafi, Doha Doha, Qatar, 104	CONTRACT DATE:	15 <sup>th</sup> November 2017
		CONTRACT FOR:	Provision of Life Support Services at Block-9 Contract Area
		VARIATION ORDER NO.:	7 Page 1 of 1
		VARIATION ORDER DATE:	07 <sup>th</sup> October 2018
<b>DESCRIPTION OF VARIATION ORDER</b>			
<p>With reference to the Contract No. KSCC/BLK/2017/0424-LS dated 25<sup>th</sup> November 2017 for the Provision of Life Support Services at Block-9 Contract Area the Contract is amended as follows:</p> <p>11- The contract validity is extended until 27<sup>th</sup> December 2018.</p> <p>14- Except for the changes implemented by this Variation Order, all other Terms and Conditions of the Contract No. KSCC/BLK/2017/0424-LS dated 25<sup>th</sup> November 2017 for the Provision of Life Support Services at Block-9 Contract Area and its approved Variation Order shall remain unchanged and valid.</p>			
COMPANY:	KUWAIT ENERGY COMPANY KSCC	CONTRACTOR:	ALAZKA FOR GENERAL SERVICE COMPANY LTD
Authorized Signature:		Authorized Signature:	
Print Name:	Firasat Alshaban	Print Name:	
Print Title:	Physician	Print Title:	





Page 1 of 1

Kuwait Energy Company





# Contracts executed by the company



Holding the drilling tower 56



# Contracts executed by the company



Holding the new Zubair camps

## Companies that have been dealt with in the past

**Schlumberger**

شلمبر جير  
Schlumberger



سويفت شيبس  
SwiftChip



وذر فور د  
Weatherford



شركة غاز البصرة  
Basrah gas



مطبخ الحساوي  
Al-Hasawi Kitchen

دائرة الصحة مستشفى الطفل  
Department of Health Child Hospital



AL AzKa company

For general services .ltd

Iraq – Bassra – manawe Basha – behind Almandel building

[www.alazka-iq.com](http://www.alazka-iq.com)  
[abdulredha.alazka@gmail.com](mailto:abdulredha.alazka@gmail.com)  
[info@alazka-iq.com](mailto:info@alazka-iq.com)

[owner@alazka-iq.com](mailto:owner@alazka-iq.com)  
[ceo@alazka-iq.com](mailto:ceo@alazka-iq.com)  
[admin@alazka-iq.com](mailto:admin@alazka-iq.com)

+964 (0) 780 1023 007  
+964 (0) 771 2503 535  
+964 (0) 772 9836 451

