

NSF

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**DETAILED REPORT ON
AUDIT OF
WRIST SHIP SUPPLY A/S
AGAINST NSF STORAGE AND DISTRIBUTION DUE DILIGENCE GARRETS
AUDIT
ON
24 OCTOBER 2025**

STANDARD USED	NSF Storage and Distribution Due Diligence Garrets Audit
AUDITOR	Jahubar Hameed
AUDIT DATE	24/10/25
SITE REFERENCE	C0434088
COMPANY NAME	Wrist Ship Supply A/S
ADDRESS	MAG Logistics Park, Warehouse 11-02, Warehouse Land, Industrial Area 18, Sharjah PO BOX: 6846
TELEPHONE	050-634-0820
E MAIL	asde@wrist.com
SCOPE OF AUDIT	Receiving, Storage and Distribution of Chilled, Frozen and Ambient products.
EXCLUSIONS	Not Applicable
SITE REPRESENTATIVES	
Regional QHSE Manager	Mr. Aswinraj Deepa Rajan
Warehouse Operations	Mr. Charl Steyn

Manager	
Stock Purchase Manager	Ms. Leilanie De leon
Customer Service Manager	Ms. Olisa B. Alayata
Logistics Supervisor	Mr. Ajay Mohanan
Global Category Manager	Mr. Ibrahim
Regional People Business Partner	Ms. Vanessa Peris
Customer Service Executive	Ms. Vanessa Holanda
Sales	Ms. Michelle

OUTCOME OF EVALUATION

No Critical Deficiencies were identified: 0
Number of Major Deficiencies: 0
Number of Minor Deficiencies: 4

Status of Site:

Gold	✓
Silver	
Bronze	
Fail	

PROFILE

Wrist established a branch in the Arabian Gulf in 1998; through its subsidiary company Wrist Middle East (UAE) LLC. The head office is situated in Sharjah with branch offices in Fujairah and Dubai. The 11400 square meter warehouse and office complex is situated strategically in the vicinity of the major ports, enabling us to attend to any vessel's requirements within short notice. The facility has 04 chilled storage, 02 freezer storage and 02 dry storage areas for food and non-food with comprehensive range of products in stock, which enable us to supply ships 24 hours a day, 7 days a week. Wrist Middle East (UAE) are exporting / supplying to 5 star hotels and resorts as well as military camps in Iraq, Afghanistan, Chad, Congo, Lebanon, Somalia etc. with both container loads and fresh produces on daily basis.

Overview of Performance against Standard

1. HACCP

The site have conducted a HACCP study which has covered the receiving, storage and distribution of frozen, chilled and ambient products. The study was conducted following the principles of Codex Alimentarius. The current study is dated 06.05.2024.

A team consisting of 7 members conducted the study. The team has appropriate training. Training records for the following personnel were reviewed

1. Aswinraj (Team Leader)- Level 4 Award in Managing Food Safety conducted by Highfield dated 30/04/2018.
2. Sharlynne Garcia (In & Outbound Returns) - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024
3. Annaliza Maglasang (Product Manger) - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024
4. Charl Steyn (Operations Manager) - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024s
5. Binil Babu (Senior Logistic Supervisor) - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024
6. Roda Marlene (HR Assistant) - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024
7. Dionette Sardina - HACCP Awareness course by Hygeia Quality Consultants dated 06/06/2024

Physical, chemical and microbiological and allergen risks and have been determined and a risk assessment conducted. Critical control points have been identified:

CCP 1 Receiving and Inspection of food and beverage - Microbiological Hazard - Multiplication of pathogen and spoilage organism due to temperature abuse. Critical limit Chilled food 5 at or below degrees C.
CCP 2 - Receiving and Inspection of food and beverage - Microbiological Hazard - Multiplication of pathogen and spoilage organism due to temperature abuse. Critical limit Frozen food at or below - 18 degrees C.
CCP 3 - Chiller storage - Microbiological Hazard - Multiplication of pathogens and spoilage organisms due to temperature abuse. Critical limit - Chilled Equipment temperature at or below 5 degrees C.
CCP 4 - Freezer Storage - Microbiological Hazards - Multiplication of pathogens and spoilage organisms due to temperature abuse. Critical Limit - Frozen equipment temperature at or below - 18 degrees C.

The company has identified a number of pre requisite programmes:

1. Layout, design and construction of the premises.
2. Equipment Layout Design and Construction.
3. Cleaning and Disinfecting / Sanitizing program
4. Pest Control
5. Personnel Hygiene
6. Visitors Entry
7. Sampling and Laboratory Analysis
8. Document Control

The study is documented following the principles of Codex Alimentarius; a flow diagram and HACCP summary table are present. The table identifies process step, risk, and critical control point, monitoring procedure, frequency of monitoring, critical limits, corrective action and responsibility.

There are work instructions available to detail how checks should be made and records of training that has

taken place.

The HACCP study was last reviewed on 06.05.2024 and the process flow diagrams validated on 06.05.2024

2. QUALITY MANAGEMENT SYSTEM

The facility has a documented supplier approval program under control of externally provided products and services in Document No. WRIST - IMS-PR 12 dated 06.05.2024.

All items required by the company are purchased from Global approved suppliers. The buyer of procurement or Accounts is responsible for contacting the competent suppliers available in the market to handle and deliver safe / quality products cost effectively. The department shall ensure the quality of the materials is as per the specification.

Criteria of Onboarding of Suppliers

1. For Import Suppliers

ISO or FSMS Certificates

Product Certificates & Halal Certificates

MSDS Documents

Data Sheets

2. UAE Suppliers

ISO or FSMS Certificates

Product Certificates & Halal Certificates

MSDS Documents

Data Sheets

VAT Certificate

Recent Supplier Food Safety Audit conducted at Krustasia Foods LLC, Dubai on 27/02/2025 who is supplying frozen sea food products.

Supplier performance evaluation document reference FIMS/PR/12/03A was verified and the top 10 suppliers were reviewed.

Recent Mock Recall exercise performed on 17/07/2025 for Cream Whipping UHT Non - Dairy Sweetened 1 Ltr with Production Date 13/02/2025 and distributed on 17/07/2025.

Exercise start time at 09.00 am and end time at 09.30 am. As part of the mock recall, the product Whipping cream, with item code 1464589 received in batch code 004895194, Purchase order dub-2068365, Invoice Number - 267110038983 dated 17/05/2025. 10 packets were dispatched to the vessel Jan De Nul, recalled and returned back to the stock.

Trade License No. 17987 valid till 26-08-2026 for the following trading activity - Import and Re-export of Foodstuffs to ships, Wholesale of chilled and frozen meat, clearance service customs.

3. PREMISES/ENVIRONMENT CONTROLS

Annual Maintenance Agreement verified for the Freon Refrigeration plant, related system and office HVAC system with Fanar Al Khaleej Trading valid till August 2027.

Annual Maintenance Agreement verified for Power pallet tracks & reach trucks with Ale International LLC valid till 23.01.2026

Annual maintenance agreement verified for Fire Safety (Civil Defense) with Al Nawras valid till 09.08.2026.

Annual Pest Control Agreement with Benchmark Pest Control & Cleaning services LLC verified and valid till 31.08.2026.

Pest trend analysis report verified for the period May-August 2025

2 roaches were found in monitoring rap on 31.05.2025 and 2 roaches were found in monitoring trap on 26.06.2025

One dead rodent found in glue trap on 31.05.2025

Rodent droppings were seen in internal area on 09.07.2025

Rodent droppings were seen in internal area on 18.08.2025

Trapped one rodent in placed rodent cage on 20.08.2025

Rodent droppings were seen on premise ceiling area on 21.08.2025

There was no pest activity observed during the facility tour.

4. PRODUCT CONTROLS

Products are received, verified for temperature and stored into appropriate chiller and freezer units. Products are labeled with item number, purchase order, receiving date and person received, batch number, quantity logged into the Microsoft Dynamics AX system.

Product cartons are concealed, held and shipped out. Non-conforming products are quarantined in dedicated spaces in the chiller and freezer units.

Product storage unit temperatures are monitored continuously through data logging monitoring system (X web) and shipped out through the appropriate cold chain delivery channels. Facility has 10 chilled / frozen delivery vehicles which is calibrated and approved by the local regulatory authorities.

Chiller and freezer equipment temperatures are also being monitored and recorded physically every 4 hours as verified in the records with document No. F/IMS/PR15/03.

5. OPERATION CONTROLS

Measuring and monitoring devices are calibrated annually by an external agency. Records reviewed.

1. Chiller Unit - 01 calibration verified in Certificate No. GCLC/MINS23913.12.2024 issued on 12.11.2024
2. Chiller Unit - 02 calibration verified in Certificate No. GCLC/MINS23913.13.2024 issued on 12.11.2024
3. Chiller Unit - 03 calibration verified in Certificate No. GCLC/MINS23913.14.2024 issued on 12.11.2024
4. Chiller Unit - 04 calibration verified in Certificate No. GCLC/MINS23913.15.2024 issued on 12.11.2024
5. Freezer Room - 01 calibration verified in Certificate No. GCLC /MINS23913.26.2024 issued on 12.11.2024
6. Freezer Room - 02 calibration verified in Certificate No. GCLC/MINS23913.27.2024 issued on 12.11.2024
7. Infrared Thermometer used in receiving section verified for calibration in Certificate No. ASC25/062604-02 dated 26.06.2025

Total of 10 delivery trucks seen calibrated for the temperature display with 4 delivery trucks calibration with nearing expiry dated 04.11.2025.

One of the delivery vehicle with Plate No. 28133 approved by the Sharjah Municipality for delivery for frozen products valid till 11/09/2026.

6. PERSONNEL

Suitable staff facilities are provided for employees, lockers are provided where staff can store personal items. The toilet facilities were observed in a hygienic condition.

Facility is GHP certified by the Sharjah Municipality valid till 04.03.2026.

Ms. Gratel Dealino who is the receiving in-charge has completed the GHP Manager course conducted by Sharjah Municipality valid till 15.04.2028.

Personnel Hygiene requirements documented in Pre-requisite programme (Document No. WRIST-IMS-PR 21).

The facility ensures that all its food handlers have health cards issued by the Sharjah Municipality in order to ascertain their physical fitness for the job.

Note: There is no dedicated hand washing sink provision before entering the warehouse. Hand washing sinks are located inside the toilets.

The facility is handling only closed food products, so the team seen without hair covering and also without safety helmets.

7. ETHICAL TRADING

Wrist Group Business principles signed by the Group CEO Mr. Jens Holger Nielsen on 16.06.2022.

Environment

All managers are expected to ensure appropriate environmental permissions exist in their work area, and all employees are expected to work for and suggest ideas for improving the environmental footprint.

Governance

The facility maintain high standard of business ethics, including being fully compliant with all applicable local and international legislation and conventions on anti-corruption (including extortion and bribery), antitrust / unfair competition, and tax.

Anti-corruption

Wrist conducts business throughout the world in accordance with applicable law and high ethical standards. Social laws include Danish anti corruption law, the US Foreign corrupt practices act, and the UK Bribery Act.

Standard clause. No.	Details of Non Conformance CRITICAL	Corrective Action Timescale
	None	

Standard clause. No.	Details of Non Conformance MAJOR	Corrective Action Timescale
	None	

Standard clause. No.	Details of Non Conformance MINOR	Corrective Action Timescale
1.8	The Recent HACCP study review was performed on 06.05.2024 which is longer than 12 months ago.	28 days satisfactory evidence received
3.14.6	Two wooden pallets in use at the walk in cooler unit (Numbered 336) were observed with some mould like substance present.	28 days satisfactory evidence received
4.3.1	There is no wood policy documented by the facility. Multiple wooden pallets in use at the ante room, chiller and freezer units seen with splinters.	28 days satisfactory evidence received
5.3.1	Two cartons of Buffalo thick flank (Country of Origin - India) held at the walk in freezer unit No. 2 found to be expired by 02-2025 and not segregated in storage. The product was located in the buffer area where excess stocks are stored and not part of the picking location. The product was written off due to expired shelf life in the software. Also, the product cannot be picked up by the Microsoft Dynamics AX for shipping as verified in the software. However, the product had not been physically moved to the quarantine area for disposal.	28 days satisfactory evidence received