



9 Top Circle, Kingsburgh
DURBAN
4126
Fax: 086 598 2281
Cell: 073 158 2555
info@ezobayinhle.co.za/noyaba@icloud.com

Company Reg:2017/329228/07
CSD: MAA049792
Tax Number is 9097509237

COMPANY PROFILE

 081 008 4127

 info@ezobayinhle.co.za

 www.ezobayinhle.co.za

27 Erin Crescent, Bellair, Durban, 4089

Background

Ezobayinhle Enterprise PTY (LTD) is a 100% youth black owned company established in February 2017 and registered under CIPC with a registration number 2017/329228/07, the company is also registered with the central database with MAA0497921 allocated to the company. The company is also registered with the South African Revenue Services and our income tax number is 9097509237 directed by Mr TR Mncwabe who holds 100% ownership to the company and it a company that is geared towards speeding service delivery, empowerment and development in communities. The principal aim of our company is to provide catering to both government and private sector so as individuals. The vision of the company is to grow its market share and create sustainable employment through acquired projects and deliver high standard workmanship.

We are a newly progressive trading company in supplying of non-perishable and perishable food items, Event Management and General Supply which have developed passion and interest in the National School Nutrition Programme. In 2018 Ezobayinhle was given an opportunity to supply perishable and non-perishable food 2 Schools and that is where we have developed passion and interest in the programme although there were challenges that we did not anticipate but we managed to ensure that we deliver according to the service level agreement and even went beyond that as we donated 2 Chest freezers to the schools that we were supplying due to willingness to give back to the community.

MISSION

To be the best company providing all clients with the highest level of service-oriented approach in addressing all their needs and demand with a guarantee of satisfaction, to build relationships with our clients by gaining a thorough understanding of their needs and demands and forecasting their future requirements. As Ezobayinhle Enterprise PTY (LTD) we rate integrity first on our list of strengths.

Planning and implementations strategies to favor and benefit the people in our communities by delivering clients specifics and a creative application of knowledge. Becoming a social partner to the schools that we will be supplying non-perishables and adopt a local family through Operation Sukuma Sakhe initiative.

VISION

To be the most efficient and reliable non-perishable and perishable supplying company that will provide nutritious food to learners in schools and service provider offering a broad spectrum of related services and entertainment projects, committed to services excellence and accuracy for our integrity and abilities to deliver.

To assist in the development of our communities through people centered mentality in all area of development.

APPROACH

Ezobayinhle Enterprise PTY (LTD) offer a fully integrated service from a fully committed and equipped team capable of meeting every related need, regardless of client's requirements our approach remain the same.

BUSINESS PRINCIPLES

- Integrity
- Competency
- Professionalism
- Sustainability

OBJECTIVES

- To maintain trust and reliability to our clients
- To operate a successful and professional business
- To supply fresh quality non-perishable food to schools timeously
- Create a successful business through adherence to all principles of business
- Create sustainable employment opportunities to people

COMMITMENT TO CLIENTS

Our company is value our clients and customers, we subscribe to ethical business practice. Our company is quality driven and we believe in prompt turnaround time.

Our Company remain committed in training of food handlers on how to properly prepare food for learners in accordance to the Department of basic Education and in line with World Health Organisation (WHO).

We are also committed in rewarding the food handlers that performs well or work hard.

Our Company still commit itself in community service and we will ensure that we assist the poor and vulnerable learners by providing with support that they need.

FOOD SAFETY AND QUALITY POLICY

Ezobayinhle Enterprise believes that success depends on the supply of high-quality products, packages and services that meet or exceed customer and consumer expectations. Fundamental to this belief is the responsibility to ensure the food safety of all products that the Company supply and deliver.

The Company is committed to continually enhance the reputation of the products it supplies and maintain consumer confidence in its products through the development and implementation of quality and food safety systems, standards and practices. Ezobayinhle Enterprise commit to continuous improvement, which is measured, evaluated and validated for effectiveness internally and externally.

The Company believes that the responsibility for achieving quality commitments lies with each Ezobayinhle Enterprise employee in the execution of their jobs and their relationship with stakeholders. Food safety is the responsibility of all employees that have direct influence on ingredients, packaging, manufacturing, storage and transport of the products. The following food safety and quality principles are the foundation of the Ezobayinhle Enterprise commitment to food safety and quality:

- Management shall actively participate in the Food Safety Management System and assurance.
- Supply and deliver products that meet the highest food safety and quality standards.
- Meet or exceed all statutory and regulatory requirements for quality and food safety.
- The Company shall not supply any product known to have defects as determined by the Food Safety Management System.
- All products shall be free from any significant food safety hazard that during normal use constitutes a health risk to the consumer. The Meat Safety Act (Act 40 of 2000) takes legislative precedence and therefore any ruling by the Department of Agriculture, its surrogates or affiliates shall be regarded as authoritative in this regard.
- Ensure sustainable food safety and quality performance through implementation and certification of effective quality management systems compliant with FSSC 22000, ISO 9001, SANS 10330, SANS 10049, PAS 220 & Regulations 962 and 146 of the Foodstuffs, Cosmetic and Disinfectant Act (Act 54 of 1972). Cognizance of the Global Food Safety Initiative Guidance Document shall be taken.
- Validate the effectiveness of the food safety system and quality management system through internal and external audit processes.
- Build food safety and quality capability through *scheduled* structured programmes that develop technical skills, increase awareness, manage risks and drive increasing levels of excellence.
- Continually review food safety and quality policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.
- Include food safety and quality strategies in the annual business planning process to ensure that food safety and quality remains an integral part of operations.

- Set annual measurable food safety and quality objectives for all operations, and at group level, to ensure continuous improvement and compliance with all standards.
- Ensure that suppliers and contractors embrace the same food safety and quality commitments, and monitor the materials and services they supply through audits and incoming goods inspections.
- Communicate food safety aspects and requirements to suppliers, contractors, customers and consumers by establishing specifications for ingredients and packaging materials, product storage and consumer guidelines.
- Communicate food safety and quality aspects, strategies and performance to associates, consumers, customers and principal stakeholders that have an impact on, or are affected by the Company's food safety and quality management systems.

OUR CLIENTS

Client	Service	Project value	Place	Reference	Contact
Department of Education	Supply of Cooking Material	R1 516 594.80	Pietermaritzburg	Mrs JH Mthembu- SCM Manager	0333486069
Department of Education	Supply of National School Nutrition Programme 2018/2019 financial year	R1 200 000.00	Umlazi District	Mrs JH Mthembu- SCM Manager	0333486069
Tzozo Projects	2017 New Years Eve Event (Subcontract)	R290 000	Kwamakhutha	Mr T Zulu Director	0822936689
ANCYL Moses Mabhida Region	ANC 107 Years Anniversary PR, Promotion and Event Management	R380 000	PMB City Hall	Mr T Zondi	0825002444
Ketelo Logistics	Brand Management, Marketing and Social Media Management	R150 000	Pietermaritzburg	Ms Sindiswa Hlophe	0333460752

Ezobayinhle Enterprise PTY (LTD) is proud to have previously worked with recognised organisations and companies, delivering their services with integrity and ethically, some of the Clients:

Ezobayinhle Enterprise PTY (LTD) strive to be the best choice of clients through integrity, consistent, predictable professionalism, we will ensure a worry and hassle-free service at a reasonable price.