

Molson Coors Brewing Company

QUALITY, FOOD SAFETY, ENVIRONMENTAL, HEALTH & SAFETY POLICY

Introduction

Molson Coors Brewing Company (MCBC) strives to be a top performing global brewer with an ambition to be the First Choice by producing beers that delights our consumers and customers, and be recognized for world class corporate responsibility. We are committed to efficiently manage resources, maintain safe workplaces, deliver exceptional quality and food safe products through a one way approach that meets employee, consumer, customer, shareholder, and regulatory expectations. We commit to improve our impact or “beer print” in our communities. This will enable a secure and sustainable future for the business.

Commitment

Continually improve Quality, Food Safety, Environmental Sustainability, Health and Safety standards, culture and performance in the countries where we operate. Our aim is to:

- 1) Promote employee safety and prevent employee injury and illness.
- 2) Assure the quality and food safety of all brands produced by Molson Coors.
- 3) Reduce our environmental impact and prevent pollution.

Principles

The following principles apply to all of our businesses, are practiced by our employees, and promoted with our partners, contractors, and suppliers:

- We apply sound management practices and comply with applicable Quality, Food Safety, Environmental Sustainability, Health and Safety regulatory requirements.
- We conduct regular audits of our operations to verify compliance and have our performance measured against our Global Food Safety Initiative standards (GFSI).
- We set and review performance objectives and measure results to strive for continuous improvement.
- We transparently report our performance and we partner with stakeholders (industry groups, governments, academia, non-governmental organizations and other interested stakeholders) in a collaborative approach.
- We explore innovative ways to reduce the environmental impact of our products across their life cycle (design, manufacture, distribution and end of life) including energy use, water use, waste reduction, recycling (including packaging), water effluent discharge and emissions to air.
- We commit to provide the necessary resources to implement a culture of Quality, Food Safety, Environmental Sustainability, Health and Safety that identifies, assesses and controls risk.
- We commit to brew and package our products under the highest standards of food safety protecting our brands and our consumers. We are dedicated to producing right first time with high quality materials and conduct regular checks to ensure product quality and consistency.
- We train and develop our employees to build a culture of responsibility and to instill ownership at all levels of the organization, and regularly communicate performance to executive leadership.

Accountability

We hold ourselves accountable by maintaining safe workplaces, providing employee training, complying with applicable Quality, Food Safety, Environmental, Health & Safety regulations and requiring a demonstrated commitment to our Quality, Food Safety, Environmental, Health & Safety Policy and Principles from all employees within the organization. We maintain appropriate controls, including periodic review, to ensure that we follow this policy.

Mark Hunter
Chief Executive Officer
May 2016

Celso White
Global Chief Supply Chain Officer
May 2016