

Danper – Peru
Environmental and Social Action Plan (ESAP)

No.	Aspect	Action	Product	Delivery date
PS1: Assessment and Management of E&S Risks and Impacts				
1.1	Affected Communities	1. Provide, as the case may be, reports on aspects which could give rise to risks or impacts for the affected communities and which have been a matter of concern for such communities during the consultation process or through grievance mechanisms.	1. Reports on risks and impacts for the affected communities	1. In response to the concerns of the affected communities
PS 2. Labor and Working Conditions				
2.1	Retrenchment	1. Engage in an analysis of alternatives to retrenchment. 2. Develop and implement a retrenchment plan in line with PS2.	1. Analysis of alternatives 2. Implementation of the analysis of alternatives	1. In the event of retrenchment
2.2	Occupational Health and Safety (OHS)	1. Include the physical, biological and chemical risks, as well as the exposure to cold, heat and radiation in line with the IFC's Guidelines for Food and Beverage Processing.	1. Reports measuring: <ul style="list-style-type: none"> • Physical risks • Biological risks • Chemical risks • Exposure to cold, heat and radiation 	1. Annually
2.3	Provisions for people with disabilities	1. Consider the incorporation of universal design principles into the design, construction and operation (including emergency and evacuation plans) of new constructions, restructurings, expansions or refurbishment of facilities, so as to maximize the use by all potential users, including people with disabilities, in all the premises.	1. Evidence of the incorporation of the universal design principles	1. In the event of a new construction or restoration, expansion or revamping of facilities
PS3: Resource Efficiency and Pollution Prevention				
3.1	Greenhouse gases	1. Maintain periodic measurements in accordance with the environmental management instruments approved for each related unit and tend to meet the parameters of the Air Quality Guidelines of the WHO.	1. Reports measuring GHG	1. Annually
3.2	Effluents	1. Measure on a monthly basis and meet the parameters of the effluents in the IFC's Guidelines for Food and Beverage Processing.	1. Reports on measurements of effluent parameters as per the Guidelines for Food and Beverage Processing of the IFC	1. Monthly measurements submitted twice a year
3.3	Noise	1. Decrease the music sound level at processing plants. 2. Perform preventive maintenance of machinery and equipment. 3. Assess the vibration of machinery and equipment. 4. Maintain the use of hearing protection and enforce its use where unacceptable noise levels are evidenced. 5. Train all the personnel. 6. Have its processing plant personnel undergo audiometric tests at different intervals based on exposure levels. 7. Monitor labor and environmental noise levels during the day and night at all of Danper's plants thus complying with maximum parameters of 85 dB and 70 dB, respectively, according to the General Guidelines of the WBG.	1. Annual report on the measurements of the level of the sound of music at acceptable-for-work levels Measurements should be periodically taken at the processing plants. 2. Reports on the preventive maintenance of machinery and equipment 3. Reports on the vibration of machinery and equipment 4. Hearing protection use control reports 5. Proof of staff training 6. Reports on audiometric tests to personnel 7. Reports on the monitoring of: <ul style="list-style-type: none"> • Labor noise • Environmental noise during the day • Environmental noise during the night 	1. Annually 2. 1 year after signing the contract 3. Annually 4. 6 months after signing the contract 5. 6 months after signing the contract 6. Twice a year 7. Annually

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3.4	Hazardous materials management	1. Assess the safety of the refrigeration systems and compare the results to the applicable international standards, such as the ones of the International Institute of Ammonia Refrigeration (IIRA).	1. Assessment of refrigeration systems safety 2. Comparison with international standards 3. Implementation	1. 6 months after signing the contract 2. 9 months after signing the contract 3. 3 years after signing the contract
		2. Develop a Refrigerants Elimination Plan for those depleting the ozone layer subject to the gradual international elimination required by the Protocol of Montreal.	1. Refrigerants elimination plan	1. 6 months after signing the contract
3.5	Management and use of pesticides	1. Update the agrochemical management documents in accordance with the guidelines in the International Code of Conduct for the Distribution and Use of Pesticides by the Agriculture and Food Organization of the UN, including appropriate controls for the use of class II pesticides ensuring that untrained personnel find it hard to access them and that the equipment and facilities are adequate to handle, store, apply and correctly eliminate these products.	1. Updated agrochemicals management documents	1. 6 months after signing the contract
PS4: Community Health and Safety				
4.1	Infrastructure and equipment design and safety	1. Engage in works at the frozen foods, preserve and fresh food plants and any other industrial work financed by this loan in conformity with the industry recommended international good practices taking into consideration the safety risks for third parties or the affected communities. 2. Take into account the additional risks of their potential exposure to operational accidents or natural hazards and be consistent with the universal access principles when members of the public are granted access to new constructions or structures. 3. Prevent any members of the public from being affected by incidents or injuries related to the operation of mobile equipment on public roads.	1. Prove the consideration of the industry international best practices in the works to be carried out and of the universal access principles 3. Include procedures in internal documents that help prevent impacts related to the operation of moving equipment on public roads	1. Annually while works are carried out at the plants 3. 6 months after signing the contract
4.2	Hazardous materials management and safety	1. Update its Hazardous Materials Control, Storage and Handling Manual to prevent or minimize the community's exposure to hazardous materials or substances that the Project may generate and to control the safety of hazardous materials deliveries as well as the transportation and disposal of hazardous waste. Take measures to prevent or control the community's exposure to pesticides as required by PS3.	1. Updated Hazardous Materials Control, Storage and Handling Manual	1. 6 months after signing the contract
4.3	Emergency preparedness and response	1. Update internal documents on emergency preparedness and response to consider including the community.	1. Updated emergency preparedness and response	1. 6 months after signing the contract
4.4	Security personnel	1. Draft a security risks analysis and prepare a Security Management Plan.	1. Report on security risks analysis 2. Security Management Plan	1. 6 months after signing the contract 2. 6 months after signing the contract
PS6: Biodiversity Conservation and Sustainable Management of Living Natural Resources				
6.1	Supply chain	1. Implement a procedure for the traceability of the suppliers and to identify any significant conversions of natural or critical habitats consistently with PS6.	1. Implemented suppliers traceability procedure	3. 6 months after signing the contract