

FOOD SAFETY POLICY

Hotel Management

COMMITTS TO

- Provide products of high safety and quality.
- Safeguard these products from hazards, protecting the health of consumers and ensuring compliance with the mutually agreed customer requirements for food safety.
- Comply with legislative and regulatory provisions.

To achieve the above, the company ensures:

- The use of excellent raw materials from evaluated suppliers.
- The training of its staff who come into contact with food on matters of hygiene and food safety.
- The review of the suitability and effectiveness of the Food Safety Management System (FSMS).
- That the safety policy is communicated, implemented, and adhered to at all levels of the organization.
- The continuous review of the safety policy's suitability.
- Proper handling of communication matters.
- Monitoring customer feedback and ensuring the collection of their opinions regarding the level of products and services.
- Monitoring the quality of its products by strictly applying the Food Safety and Hygiene System, adhering to the FSMS in accordance with the international ISO 22000 standard.
- Monitoring and controlling its activities, having established measurable goals.
- Analyzing the generated data with the aim of continuously improving the business and achieving customer satisfaction.

10/03/25

The Management