

FOOD SAFETY POLICY



VRISSAKI BEACH HOTEL

VRISSAKI BEACH HOTEL hotel provides high-level hospitality services that meet the expectations of hotel guests and residents. The management of the hotel, having determined the operational framework and strategic objectives, has established, developed and implemented a Food Safety Management System in accordance with the requirements of ISO 22000:2018 Standard in the scope of Food and Beverage Production and Distribution in the Hotel Areas.

The Hotel Management seeks to establish, develop and continue to implement a Food Safety Management System, which is consistent with the requirements of the International Standard ISO 22000:2018, demonstrates compliance with legal requirements regarding food and the requirements set by customers and other interested parties by increasing the feeling of trust of the guests of the hotel's restaurants and bars. The implementation of the Food Safety Management System aims at the production and serving of safe food and beverages, compliance with the relevant legislation and good practice regulations and the prevention of foodborne infections.

MANAGEMENT COMMITMENT

The management of the hotel is committed to providing all the required resources to fulfill the objectives of the Food Safety Management System. Facilitates collaboration where external consultants are required to prepare a continuously updated chemical, biological and physical hazard assessment to determine the required resources for the successful implementation of the Food Safety Management System.

Management identifies the training needs of employees and provides the required training and information on Food Safety issues in order to ensure the safe handling, storage and management of raw materials, food and beverage production. At the same time, establishes the required resources to provide the appropriate infrastructure, equipment and ensures internal and external communication in order to develop food safety culture, continuous compliance with the requirements of the interested parties and to achieve continuous improvement of performance of the Food Safety Management System

DATE

10/4/24

GENERAL MANAGER

Handwritten signature in blue ink, appearing to read "D.C. N'volor".