



FOOD SAFETY MANAGEMENT POLICY

The senior management of the company with main business activity on Hotel Management and relevant scope:

“In-house Food and Beverage processing and serving”

is committed to

- Serve high quality and safe products
- Ensure the elimination of the food safety hazards and to be aligned to the contracted customers’ requirements and expectations for foods and beverages
- Comply with EU Regulation

For the completion of all above requirements, the company is committed to:

- Use high quality and safe raw materials derived from certified suppliers
- Conduct trainings against food safety issues for all employees of culinary departments
- Assess the implementation and effectiveness of Food Safety Management
- Communicate the FSM Policy to all relevant parts and to ensure its implementation in all relevant food departments.
- Review the FSM Policy for its accuracy and update it whenever it is required
- Communicate with all relevant parts in order to improve the FSMS
- Communicate with customers and take into consideration the feedback from their assessment
- Implement an effective Food Safety Management System according to ISO22000:2018 requirements
- Introduce measurable objectives and monitor their implementation
- Analyze all relevant data in order to improve the FSMS and assure the customers’ satisfaction.

The Management

Georgios Pelekanakis

General Manager