
FOOD SAFETY POLICY

The Management of the SUN BEACH RESORT COMPLEX recognizes that the protection of the customers' health is paramount and an important component of this, ensuring all parameters for the preparation and distribution of safe food.

This policy is implemented by systematic analysis, recognition, evaluation and control of the related risks through the development and implementation of a Management System of Food Safety in accordance with the standard ISO 22000:2005 in all phases from the procurement, the delivery, the storage, the processing up to the food supply in the food departments of the facility, taking into account the national and European law, the modern scientific data of national and international bibliography, the bilaterally agreed customer requirements for food safety and any other relevant guidelines. Emphasis is given to the formulation and monitoring, appropriate communication channels, both inside the company and with suppliers, partners, customers, competent bodies and authorities on matters related to safety of managed food.

The company's Management is committed to ensure implementation and compliance with the specified principles of food safety system at all levels of organization, the continuous improvement of effectiveness of the applied system and provides all the resources necessary to achieve the goals of this policy.

The appointed Coordinator of the Food Safety Team has the responsibility of ensuring consistent implementation and effectiveness of the system.

In pursuit of this policy, our company:

- ❖ Strictly applies the existing EU and national legislation and other relevant requirements
- ❖ Applies the Food Safety management principles according to the standard ISO 22000 of the involved functions.
- ❖ Develops, operates and maintains the food management facilities in accordance with specified requirements
- ❖ Outlines and implements strict operational limits and safety standards
- ❖ Has direct response mechanisms and reaction if this is deemed necessary
- ❖ Certifies to have properly trained, responsible, informed and experienced staff to implement all of the above
- ❖ Ensures the constant improvement of systems, equipment and personnel

Measurable objectives are established for food safety that are reviewed for their suitability at regular intervals by the Management. This policy is reviewed for its suitability on an annual basis, notified and implemented at all levels of organization of the business.

Rhodes, 15.03.18

Approval:

Savvas Katris, CEO