



FOOD SAFETY POLICY

The main principle and commitment of **MARITIMO BEACH HOTEL**, under the management of **ANASTASIA KEFALOGIANNI AND CO S.A.**, as well as the philosophy of each of its members and executives is to ensure food quality and safety, which is supervised all the way, from the initial choice of raw materials and the certification of their strict quality criteria during their delivery at the hotel, until the disposal of the final products to its customers.

In order to achieve this goal, the administration:

- Has adopted the food quality management system according to the ISO 22000:2018 international standard, which is applied to the whole restoration section of the hotel
- Is committed to comply with the legal and regulatory requirements and those of its customers as far as food safety is concerned
- Sets goals for food safety, monitors them, keeps them updated and evaluates them in terms of their degree of achievement, in the context of the Food Safety Management System review
- Closely observes, counts and assesses the critical parameters and processes so as to ensure food safety
- Has developed a close and sincere cooperation with the supervisory authorities and the members of the food network in order to protect the consumer's health and generally applies a procedure for effective communication with all interested parties
- Has further plans concerning the management of potential food safety crisis and timely and full withdrawal in case a product does not abide by their rules
- Identifies and has at its disposal all the necessary resources to ensure its smooth, efficient and effective function in terms of food safety
- Invests in continuous formation workshops, in informative and educative seminars, so that its members have the ability to promote and ensure food safety in each of their own activities
- Remains systematically informed about the developments concerning the hotel industry and the catering industry in particular
- Reviews and evaluates the food safety policy as to its constant suitability and correctness and ensures that it is communicated, fully understood and implemented by all its personnel, at all levels
- Regularly reviews the Food Safety Management System with the aim of its constant improvement

This policy is available for information to any interested party.

1/6/2023

On behalf of the Company,

Aggeliki Kefalogianni
Managing Director