

MANAGEMENT POLICY FOR THE FOOD SAFETY



The Management of the Company that is active in the field of Food & Beverage:

1. Preparation and display of hot dishes on the premises of the company
2. Preparation and display of cold dishes on the premises of the company
3. Preparation and display of sweets on the premises of the company

COMMITTED

- To provide products of high safety and quality
- Protect them from risks by protecting the health of consumers and ensure the requirements with the mutually agreed requirements of customers for food safety
- Comply with laws and regulations

For the achievement of the above, the company takes care to:

- To use excellent raw materials from evaluated suppliers
- To train its food contact staff on food hygiene and safety issues.
- To review the adequacy and effectiveness of the SDAT.
- Security policy to be communicated, implemented, and adhered to at all levels of the organization.
- Security policy to be reviewed for continued suitability.
- To appropriate communication issues
- Monitor & ensure to retrieve the client's opinion regarding the level of products and services.
- To Monitor the Quality of the Products by strictly applying the Food Safety and Hygiene System to apply SDAT according to the requirements of ISO 22000: 15
- To Monitor and control those activities, having established measurable goals.
- To Analyze the data produced in order to continuously improve the business and the ultimate customer satisfaction.