



Food Safety Policy

Policy | March 2024_v2

Scope:

Atlantica Hotels & Resorts is firmly dedicated to creating and executing a food safety management system aligned with the International Standard ISO 22000:2018.

Our foremost objective is to enforce strict food safety protocols to consistently meet and exceed customer satisfaction while surpassing their expectations.

Intentions:

To uphold this commitment, we adhere to the following principles and intentions:

- Ensure compliance with all legal requirements.
- Identify, evaluate, and control all hazards associated with food safety throughout the production process.
- Establish effective internal and external communication channels.
- Meet the needs of our customers satisfactorily.
- Minimize the occurrence of food safety-related issues.
- Continuously enhance our procedures for ongoing improvement.

The company is dedicated to allocating necessary resources to guarantee the successful implementation of the food safety management system. Every employee is accountable for being fully informed and comprehending the Food Safety Policy, as well as supporting the objectives of the Hotels. Additionally, they are expected to adhere to and execute all required processes and procedures as outlined by the Atlantica Group.

To ensure the fulfillment of all objectives, the Atlantica Group thoroughly assesses and analyses its performance using predefined operational criteria, including product safety, customer satisfaction, and supplier validation. In pursuit of these goals, the Atlantica Group furnishes the essential resources and training to empower all employees to execute their respective duties while adhering to pertinent food safety procedures.

The Management consistently commits to implementing the food safety management system in accordance with the ISO 22000 Food Safety Management Systems requirements.

This Food Safety Management System not only facilitates continuous improvement and effectiveness of company processes and procedures but also fosters the attainment of objectives and KPIs established by management, while ensuring compliance with current legal and other requirements.

It is emphasized that food safety is the responsibility of every member of our staff.

The company ensures that all personnel have access to, are acquainted with, and adhere to processes and procedures fully compliant with this international standard.

This policy undergoes annual review to ensure its ongoing relevance and effectiveness.



Vasilis Nicolaides

Joint CEO

Atlantica Hotels & Resorts