

FOOD SAFETY MANAGEMENT POLICY
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*The Management of **MINOS COLLECTION** Hotels, based in Rethymno, Crete , as part of its efforts to manage the safety of the food it offers, guided by the principles of providing high-quality services, sustainable use of food, and the safety of its customers, has formulated and follows this Food Safety Policy.*

The Hotel and its Management are committed to:

- ✓ To provide food & beverages of high safety and quality
- ✓ To protect them from hazards, safeguarding the health of guests and consumers as a whole, and to ensure that the mutually agreed food safety requirements of customers are met
- ✓ To comply with legislative and regulatory provisions

To achieve the above, the company ensures that:

- ☞ Use excellent raw materials from evaluated suppliers
- ☞ To train its staff who come into contact with food on food hygiene and safety issues.
- ☞ Monitor the quality of its products by strictly implementing the Food Safety and Hygiene System in accordance with the international standard ISO22000
- ☞ To review the suitability and effectiveness of the Food Safety Management System it implements.
- ☞ To monitor and control its activities, having established measurable objectives.
- ☞ To deal appropriately with communication issues
- ☞ Monitor its customers and ensure that their opinions are sought regarding the level of products and services offered
- ☞ Analyze the data produced with a view to the continuous improvement of the Hotel and ultimate customer satisfaction.
- ☞ The safety policy must be communicated, implemented, and adhered to at all levels of the organization.
- ☞ The safety policy shall be reviewed for continued suitability.

The safety policy is reviewed for continued suitability.

The safety policy is communicated, implemented, and adhered to at all levels & our staff at all levels and our suppliers are aware of the Hotel's Policy and are required to contribute to its implementation.

The Hotel Management is committed to supporting the implementation of the Policy.

01/04/2024

The Management of the Minos Collection Hotels, located in Rethymno, Crete, as part of the actions taken in order to manage food safety,

The Management of the **Minos Collection Hotels**, located in Rethymno, Crete, as part of the actions taken to manage food safety, having as its guiding principle the provision of high-quality services, the sustainable use of food, and the safety of its customers, has formulated the following Food Safety Policy.

The Hotel and its Management are committed to:

- ✓ provide food & beverages of high safety and quality
- ✓ ensure them from hazards, protecting the health of guests and consumers as a whole and to ensure the bilaterally agreed requirements of customers for food safety
- ✓ comply with the legislative and regulatory provisions

For the success of the above, the company takes care of:

- ☞ Using excellent raw materials from evaluated suppliers
- ☞ To train the staff who handle food on matters of food hygiene and safety.
- ☞ To monitor the quality of its products by strictly applying the Food Safety and Hygiene System in accordance with the international standard ISO22000
 - ☞ To review the suitability and effectiveness of the Food Safety Management System it implements.
 - ☞ To monitor and control its activities, having established measurable objectives.
 - ☞ Address communication issues appropriately
 - ☞ To monitor and control its activities, having established measurable objectives.
 - ☞ To address communication issues appropriately
 - ☞ To monitor its customers and ensure the documentation of their opinion regarding the level of products and services it offers
 - ☞ To analyze the data produced with the aim of continuous improvement of the Hotel and the final satisfaction of the customer.

The security policy is reviewed for continued suitability.

The food safety policy is communicated, implemented, and adhered to at all levels, and our staff at all levels and our suppliers are aware of the Hotel Food Safety Policy and are obliged to contribute to its implementation.

Hotel Management is committed to supporting the implementation of the Policy.

01/04/2024
Hotel management