



## FOOD SAFETY POLICY

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The vision of all of us working in the food departments of MELENOS LINDOS EXCLUSIVE SUITES is to connect our name with the full pleasure and satisfaction of our guests.

A key parameter of the quality services we aim to provide is the safety and hygiene of the dishes we offer to our customers, ensuring proper handling of the food at all stages of production, from selection and storage to serving.

As part of this effort, the company adheres to a rigorous hygiene and safety policy for the provided meals, which consists of:

1. Compliance with the Food Safety Management System and the formal procedures developed in accordance with ISO 22000
2. Continuous training of staff on food hygiene and safety issues
4. Constant verification of the system
5. Monitoring of all critical points and pre-requisites
6. Provision of adequate resources for maintaining and updating the System, purchasing new, modern equipment, improving facilities and infrastructure and the work environment
7. Communication with our suppliers and customers as well as the authorities
8. Nobitoring and enforcement of the legislation on a continuous basis

At the same time, measurable targets have been set regarding the safety of our products, which are constantly being monitored for their achievement.

All the above ensure the realization of our desired goals for the progress of MELENOS LINDOS EXCLUSIVE SUITES