

 PRIME BEACH	FOOD AND WATER SAFETY POLICY STATEMENT	Doküman No:	KL.PO.14-EN
		Yayın Tarihi:	01.01.2024
		Revizyon No:	00
		Revizyon Tarihi:	00
		Sayfa No:	1 / 1

We will provide our guests with high-quality service, high quality, healthy food and water.

Will be held to the highest standards of cleanliness in food preparation areas, procedures will be available for purchasing, storage, preparation and serving

We are committed to providing our clients with the best possible service and to ensure High-risk food will be in effective temperature control

As the importance of the control of the management of ensuring food safety awareness, monitoring the food processing it has been created based on HACCP principles. It is expected from all of the suppliers to have such a philosophy.

We accept that water used in the hotel must be safe, controls is obligatory to prevent Legionella and swimming pool water controls to prevent diseases

Controls & Procedures to ensure water safety monitoring also has been built according to HACCP principles

All staff are obliged to comply with the policies and procedures established by management with application requirements.

To perform our activities in line to achieve guest satisfaction is our main goal, with all our effort and good faith as our priority.

Our hotel is contracted with external audit companies and audited once a month. Our hotel depends on HACCP principles and FTO standards.

ÖMER OSMAN YILDIZ
KALİTE MÜDÜRÜ
Date: 11.10.2023