



INTEGRATED MANAGEMENT SYSTEM POLICY

Prime Beach Hotel's non-negotiable principles are always customer satisfaction, continuity, and quality.

With these principles, our facility aims to provide you with much better service.

Our organization has established and implemented its Quality & Environment & Food & Occupational Health and Safety Policy around the following principles:

To fulfill changing and evolving customer expectations through employee participation, in compliance with national and international standards,
To make continuous improvement effective and to become a facility preferred by internal and external guests,
To comply strictly with all applicable laws, legislation, and regulatory requirements,
To instill as a fundamental principle that, through necessary information and training, all employees and relevant parties do not endanger their own health and safety, nor that of guests and other employees,
To establish a culture of prevention by systematically conducting risk assessments regarding potential hazardous situations and behaviors within the scope of all activities,
To identify environmental aspects, determine the types and impacts of environmental effects, reduce them, and keep them continuously updated,
To prevent pollution by carrying out necessary actions to reduce the amount of waste generated and the consumption of natural resources resulting from our activities,
To carry out research and improvement activities to ensure the reuse of all products, semi-finished products, and raw materials that can be recycled,
To ensure continuous compliance with our organization's vision and its role within the food supply chain,
To share our approach and priorities with the public and other interested stakeholders.

The commitment of our personnel to work in line with these principles and to act consciously is of great importance for the effectiveness of our established Integrated Management Systems.

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QUALITY MANAGER