

 PRIME BEACH <small>MARMARIS</small>	INTEGRATED MANAGEMENT SYSTEMS FOOD SAFETY POLICY	Doküman No: KL.PO.07 Yayın Tarihi: 01.01.2024 Revizyon No: 00 Revizyon Tarihi: 00 Sayfa No: 1 / 1
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Prime Beach Hotel;

aims to increase brand value and guest satisfaction, expand the brands it owns, provide the best service in the accommodation sector, and ensure continuous improvement.

As Prime Beach Hotel, we aim to protect the health and quality of life of our guests at the highest level within our facilities. In addition to our country's Food Safety Legislation, we also take the European Union Food Safety Policy as a fundamental reference. We have internalized ISO 22000 Food Safety Management Systems under the headings of food hygiene, animal and plant health, contaminants, and residues. At the same time, we address the control of food additives used in production, colorants, antibiotics, added vitamins and minerals, adulteration, and genetically modified organisms within this scope. This policy includes our principles regarding labeling rules (such as low fat, high fiber, etc.) and measures aimed at protecting our guests with respect to food contact materials (such as plastic packaging).

Within this scope;

That we will provide our guests and employees with products and services that are of high quality and compliant with food safety requirements for human health at all stages of raw material procurement, storage, production, and service,

That we will ensure the continuous improvement, development, and increased effectiveness of the Food Safety Management System, and its compliance with legal and regulatory requirements,

That we will increase employee knowledge and skills and create awareness through training aimed at ensuring Food Safety,

That we will ensure products are presented safely in line with measurable quality criteria, being natural, healthy, delicious, and in accordance with our guests' expectations,

We hereby commit to and declare this as our Food Safety Policy.