



Food Safety Policy

The target of the Food Safety Management System of **Grand Mediterraneo Resort & Spa** is the processing and serving of Safe for Consumer's Health Food & Beverages. In order to meet the above mentioned target, the company established, implements, maintains and continually improves a Food Safety Management System according to the International Standard **EN ISO 22000:2005**.

In this context the company **commits to**:

- Comply with the legal and regulatory requirements concerning food safety
- Conform with the bilateral agreed requirements with its customers concerning food safety
- Process and serve safe for consumer's health food & beverages
- Continually improve the Food Safety Management System

The company implements the Food Safety Management System based on the unlimited and productive cooperation of its employees, providers and sub-contactors as well as authorities in order to achieve adequate communication throughout the food chain.

The Management and Employees of **Grand Mediterraneo** in the context formed by the above mentioned principles, commit to work towards the continuous improvement of the Food Safety Management System, adopting the belief that **FOOD SAFETY IS A CHOICE OF RESPONSIBILITY AND CONCERNS US ALL**.

Food Safety Coordinator

General Manager

Nikolaos Zervas

Mihalis Karydis