



FOOD SAFETY MANAGEMENT SYSTEM MANUAL

Code: EP-01/2

Date : 11.07.20

Page : 1 of 1

FOOD SAFETY POLICY

The management of the company "ERGODOMI SA" (Branch Nikiti, Chalkidiki), as the owner of the Anthemus Sea Hotel, is committed to implement the Food Safety Management System (FSMS), according to the hotel needs, the requirements of the ISO standard 22000: 2018, and the current legislation as well. The domain of the System covers:

Food and beverage processing and distribution within Anthemus Sea Hotel

It also includes the offer of the packaged food from Hotel's Mini Market.

The goal of our company is:

- The availability of products that meet both customers' requirements and the legislations
- The continuous improvement of the products and the services provided
- Spreading and comprehension of the philosophy of the food safety in the whole range of company's activities
- The existence of satisfied guests only
- Providing safe and healthy products

To achieve its aims, our company has set realistic, objective and measurable goals for the security which are monitored and reviewed annually in order to constantly improve the effectiveness of the FSMS

In order to achieve its goal, the company:

- Has developed and implemented the Food Safety Management System (FSMS)
- Makes comprehensible its food safety policy
 - within the company through continuous and systematic training of the staff and informing them on safety issues
 - outside the company, to suppliers and customers by notifying about its requirements and specifications respectively
- Is committed to the continuous improvement of the efficiency of FSMS by allocating the necessary resources and through the annual Review by the Management.
- authorizes and encourages its staff to observe and follow the procedures of FSMS that concern them.
- Appoints the Food Safety Manager, responsible for the implementation and operation of the System.
- Communicates the importance of effective Food Safety Management.
- Ensures that FSMS is constantly evaluated and maintained.
- gives directions and supports the staff to contribute to the effectiveness of the FSMS
- Supporting other relevant management roles in order to demonstrate their leading position as far as Food safety is concerned

All staff will have the full support of the Management in the execution of the tasks in accordance with the provisions of the company's FSMS.

Thessaloniki 11/07/2020
Representative of the Hotel Management