

## **POLICY STATEMENT OF FOOD SAFETY**

Papadopoulion House of Hospitality supports in every way the reception, storage and preparation of safe to eat food, which comply with all the relative safety and food hygiene legal requirements of European and National Legislation, the Alimentarius Codex and the Greek Code of Food & Drinks as well as the demands of its guests.

By means of proper training of its personnel, hazard analysis of food, handling of products, investing in an appropriate logistic infrastructure and abiding by the strict rules of personal hygiene, it promotes the implementation of Food Safety Policy, which has made known to all the personnel. It has further educated its workforce whereas at the same time there is clear allocation of duties and responsibilities with regard to food safety within the frame of its organization chart.

Papadopoulion, through its role in the food chain that it manages, it collaborates and works closely and honestly with the inspection authorities and the rest of the members of the food network whose goal is to protect the health of its customers. It constantly invests in the development of new techniques which upgrade the level of hygiene and safety of the food put forward in the form of meals. It has a course of action in case of deviance from the Critical Control Points (CCP's) which it monitors and substantiates and an immediate, complete plan of handling emergency situations which might take place within the frame of its activity, as well as the handling of non-conforming foodstuffs and its products and their recall if proven necessary.

The safety food policy of Papadopoulion constitutes an indivisible part of its general economic policy and as such through its complete implementation it supports the prestige of the organization and its satisfactory level of functioning. Papadopoulion corroborates HACCP yearly, the study of which it follows and implements as well as the present one, through internal inspections and the approval of any change made by the Management of our company. All the goals set by the implementation of SDAT are governed by the food safety policy which is notified, applied and maintained throughout all the levels of the organization and is defined, monitored and adjusted – reviewed with countable indicators as a guide which in turn become countable targets for the continuous improvement and provision of safe and legal foods – products in the market in which our company is becoming active.

The Management of the Papadopoulion House of Hospitality supports in every way the implementation of the Food Safety Policy which is put forward in the form of meals, through the application of the Study of HACCP. For that purpose:

- It announces its Policy on Food Safety, it clarifies it to its employees and it implements it.
- It provides the means to achieve the Countable Targets of Food Safety which it lays and are related to the following:
  - Maintaining hygiene and safety rules in all of the departments.
  - Elimination of Non-conforming Products during the procedures of reception, storage, production and serving.
  - Responsible and prompt correction of possible deviance cases with regard to the critical limits in the critical control points of food (CCP's) which have been defined if and when that occurs.
  - Continuous improvement through personnel training and maintenance of its facilities.
  - Acute response in handling complaints and criticism towards colleagues and clients.
  - Safe food supply in the market where it is becoming active.
- It adopts specific documented procedures so as to ensure the safety of its products.
- It promotes the continuous improvement of food safety through changes based on actual countable data during the process of reception, storage and service.
- It provides for the training, strengthening and encouragement of the human resources of the company so that all employees care for the safety of its products.

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