



FOOD SAFETY POLICY

As the Senior Management of Jiva Beach Resort,

We consider providing safe and high-quality food to our guests and employees to be a fundamental responsibility and manage food safety throughout all processes, from raw material receiving through to service.

Accordingly, we commit to:

- Complying with applicable food legislation, legal requirements and food safety requirements relevant to our activities;
- Prioritising human health and food safety throughout raw material receiving, storage, preparation, production and service processes;
- Implementing and developing our Food Safety Management System in accordance with **HACCP principles and ISO 22000 requirements**;
- Identifying and evaluating food safety hazards and risks from procurement through to service and taking necessary measures to keep them under control;
- Supporting the knowledge and competence of employees involved in food safety through training and ensuring compliance with personal hygiene and required health surveillance practices;
- Conducting food safety controls and internal and external audits and implementing corrective and improvement actions for identified non-conformities;
- Maintaining necessary communication and cooperation with employees, suppliers and relevant interested parties to ensure food safety;
- Monitoring our food safety objectives and targets and providing the resources required for effective implementation of the system;
- **Continually improving the effectiveness and performance of our Food Safety Management System.**

We hereby commit to these principles.

GENERAL MANAGER

GÖKHAN SARI