

POLICY ON HYGIENE AND SAFETY OF FOOD PROVIDED AT COSTA NAVARINO

The vision shared by all of us who work at COSTA NAVARINO is for our name to be associated with complete pleasure and satisfaction on the part of our customers and their guests.

The main parameter of the quality services we aspire to provide is the highest standards of hygiene and safety of the food we prepare and offer to our customers, ensuring the proper handling of foodstuffs in all stages from receipt and storage through to preparation and serving, while consistently satisfying the needs and expectations of our customers in respect of food safety. Every social event that we organize, as well as every food and catering service we undertake, is for us an opportunity to provide safe and quality food for consumption, in accordance with legislative and regulatory requirements, including those of International Standard ISO 22000: 2018.

In the framework of these efforts, our company is committed to maintaining a rigorous policy to ensure the hygiene and safety of the food it offers, which consists in:

1. strict adherence to the Food Safety Management System developed in accordance with the standard ISO 22000: 2018, and meticulous implementation of all Procedures;
2. constant improvement of the Food Safety Management System;
3. continuous training and education of personnel in food hygiene and safety issues;
4. ongoing verification of the Food Safety Management System;
5. monitoring of all critical points of production and prerequisite programs;
6. securing of resources to maintain and update the System, purchase new, modern equipment, improve facilities, infrastructures and the work environment;
7. maintenance of the internal and external communication channels with our personnel, suppliers and customers, as well as with the authorities and stakeholders;
8. constant monitoring and implementation of applicable legislation;
9. setting and constant monitoring of the achievement of objectives, measurable goals relating to the safety of the company's products and specific performance indicators of the Management System through reviews;
10. encouraging not only personnel but also external associates to actively participate in the implementation of the Management System.

All the above ensure the realization of our desired goals and make us feel proud, Management and Employees alike, to work for the further advancement of COSTA NAVARINO.

The General Director