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FOOD SAFETY POLICY

The AKTI PALACE hotel is located in Kardamena, Kos, the scope of the Food Safety Management System is the Catering services within the Hotel.

The company is committed to implementing a Food Safety Management System (FSMS) in accordance with the ISO22000:2018 standard, its operating framework and to implement the European and National Legislative and Community Provisions as well as the mutually agreed requirements of its customers for quality and food safety.

Vision "**AKTI PALACE**" is the diffusion and consolidation of the philosophy of Quality and Safe Product to the members of the management, the executives and the employees of the company, but also the awareness of quality and food safety issues of customers, suppliers, of the local society but also of the competent state and public bodies. In order to achieve our vision, we have set, monitored and reviewed annually as part of the annual review the measurable objectives for food quality and safety, with the aim of monitoring the continued adequacy of the Food Quality and Safety Management System (QMSS). The objectives for food quality and safety are:

Safe and Quality Products

Ensuring the Safety and Quality of supplied materials

Increase adherence to OPRP and CCP during the production process

Increase Customer Satisfaction,

Improvement of key process indicators

In order to achieve the above purposes:

- We reverently and diligently apply SDAT as documented in the Food Safety Procedures, Guidelines and their accompanying documents
- We are committed to the continuous improvement of the effectiveness of the SDPAT through the allocation of the necessary resources and the annual review by the Administration
- We are committed to communicating the quality policy to all interested members by posting it on the hotel's electronic media and we are committed to making it understood and applied at all levels of the Organization.

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- We spread and deepen the understanding of our Policy for Quality and Food Safety within the company through continuous and systematic training and information of the staff.
- We maintain and support internal and external communication.
- We respect the personality of the employees in the company by employing suitable personnel who meet the requirements of the Greek and European Legislation and we are committed to ensuring their professional competence in SDAT matters.
- We empower the sales, procurement, production and food distribution executives to improve the working conditions and methods related to it so that the work is creative for them and their subordinates, efficient for the company and safe for the food.
- We appoint a Quality and Food Safety Management Officer (QMS) to monitor the implementation of the QMS as well as a Food Safety Group that supports the continuous implementation and improvement of the QMS, which is coordinated by the QMS.

Hotel Manager

DATE

10/03/2026