

FOOD SAFETY POLICY

The Hotel Dimitra Beach is committed to producing, storing and making available, for consumption, safe and healthy products, in accordance with the highest recommended safety and hygiene standards of Greek and European Legislation, the proposals of state control bodies and the requirements of each customer.

In order to achieve this policy, the Hotel has developed, documented and implements a food safety management system in all of its activities related to the manufacture and distribution of products. The company considers this policy appropriate for its role in the food chain

This policy constitutes the basic framework of the company's action in matters of safety and hygiene of its products and binds the management and all the company's staff at all levels in the direction of achieving its goals. For this reason, it is communicated and observed at all levels of the company. Employees learn about it during their training. It is also posted in visible parts of the unit. Business partners are provided with a copy of the policy at the start of the partnership

The company considers effective communication a necessary condition for the correct implementation of the HACCP system. This includes both communication between company personnel as well as with external partners (government agencies, customers and suppliers). In this way, information can be transferred to the next links in the food chain (e.g. consumers).

The company's policy will be reviewed and checked for continued suitability every year.

The Manager