



FOOD SAFETY POLICY

The main principle and commitment of the **COOK'S CLUB – ZEUS HOTELS PAPA KALIATIS BROS SA** – hotel unit, as well as the philosophy of each of its members and executives is to ensure food quality and safety, which is supervised all the way, from the initial choice of raw materials and the certification of their strict quality criteria during their delivery at the hotel, to their placement to the buffet for client consumption.

In order to achieve this goal, **COOK'S CLUB – ZEUS HOTELS PAPA KALIATIS BROS SA** administration:

- Has adopted the food quality management system according to the international standard **ISO 22000:2005**, which is applied to the whole restoration section of the Hotel.
- Is committed to comply with the legal and regulatory requirements as far as food safety is concerned.
- Sets realistic as well as ambitious goals which help improve and update the system.
- Has developed a close, honest and sincere cooperation with the supervisory authorities and the members of the food network in order to protect the consumer's health.
- Reviews and evaluates food safety policy as to its constant suitability and correctness.
- Invests in continuous formation workshops, in informative and educative seminars, so that its members could promote ensure and guarantee food safety in each of their activities.
- Closely observes, counts and assesses the critical parameters and processes as to ensure food safety.
- Continually invests in the development of new technologies and techniques which improve the hygiene level of its products.
- Disposes of further plans concerning the management of potential food safety crisis and proceeds to timely and full withdrawal in case a product does not abide by the rules.
- It works with a view to protect the environment and to defend the moral, ethical and deontological rights of its employees.

The main objective of **COOK'S CLUB – ZEUS HOTELS PAPA KALIATIS BROS SA** is to conduct business in a way that reinforces the value of the company in the face of those interested in its action – human resources, customers, suppliers and partners as well as local and wider society. Its practice is characterized by responsibility and integrity as well as by profound respect for the people and the environment. The ceaseless effort for constant improvement of products, services and processes of the food quality management system constitutes the primary concern and the philosophy of each **COOK'S CLUB – ZEUS HOTELS PAPA KALIATIS BROS SA** member.

10/3/2015

On behalf of the Company,

Eleftherios Papakaliatis
Managing Director