

Food Safety Policy



Our company operates as an accommodation facility in the tourism sector. Our priority is to ensure the production and consumption of food that is safe and compliant with food safety standards.

Our company aims for all processes within its food production-related units to comply with national and international food safety standards and applicable regulations. Within this framework, we aim to operate a facility that meets guest expectations and ensures guest satisfaction.

This policy covers:

- The Kitchen responsible for food and beverage production, the Food & Beverage department responsible for service and presentation, as well as supporting departments, our staff, and business partners (external stakeholders).

We recognize that achieving the expected goals in food safety practices requires commitment, continuous improvement, and investment in resources. Accordingly, we are committed to:

- Fulfilling the obligations of national and international food safety legislation,
- Meeting our guests' food safety expectations as an accommodation facility and ensuring continuous guest satisfaction,
- Investing in human resources, technology, and other necessary resources to ensure ongoing food safety compliance,
- Creating and spreading food safety awareness across all relevant departments and suppliers,
- Setting, monitoring, and periodically reviewing food safety objectives and targets,
- Implementing HACCP, GMP, and other relevant process control management programs.

