

 THE BODRUM HOTEL YALIKAVAK	FOOD SAFETY POLICY	Dokuman no	PR20-05
		Yayın Tarihi	01.06.2023
		Revizyon Tarihi	-
		Revizyon No	00

As MGallery The Bodrum Hotel Yalıkavak, we are a leading provider of management and hospitality services to venues and events.

The Food Safety Management System is the basis for working systematically through formal procedures and processes managed by Hazard Control Plans and designed to ensure food safety and good manufacturing practices at all times. A Food Safety Team has been appointed and authorized to ensure the integrity of our Food Safety Management System.

To ensure this:

- To prepare and present legal and safe, quality products that meet customer expectations;
- Ensuring compliance with ISO 22000 Food Safety Standards and all relevant legislation and regulations;
- Continually improve food safety performance through regular system audit, assessment and improvement planning.
- Establishing occupational and food safety objectives that support food safety principles that are regularly monitored and reviewed;
- Welcoming guest feedback as a way to facilitate continuous improvement and identify customer needs and expectations; Ensuring that all workers are properly trained, including food processing training, and informed of relevant food safety information;
- Communicating relevant food safety information and reporting on food safety performance;
- Inform customers about important nutritional and allergen information;
- Communicate the requirements of this policy to all employees and take steps to ensure they are understood; And
- Providing adequate resources for the implementation of this policy.

The Food Safety Management System will be reviewed annually by management and audited to ensure it remains relevant to our operations and complies with any changes in legislation.

The General Manager and senior management fully approve this Policy and the official Food Safety Management System implemented.