



FOOD SAFETY POLICY

The hotel's Food Safety Management Policy, as well as the established objectives for achieving high quality services and sustainability are expressed as below:

“Anemomylos Boutique Hotel” is a family hotel business which first established in 1993 in Folegandros. The hotel is targeting on high quality services specialized in specific needs of the clients providing comfort and relaxation.

In addition, “Anemomylos Boutique Hotel” provides complete and quality services with a long-term experience in the selection of suppliers of raw materials, the preparation and disposal of meals. The hotel consists of all the relevant departments required, based on the highest standards ensuring the requirements even of the most sensitive costumers (High Risk Costumers), i.e., those who face health problems, nutritional disorders (allergies, religion dietary restrictions etc.) and people with weak immune system.

In each client "Anemomylos Boutique Hotel" is committed to offer a truly unique experience of flavors and services.

The client's quality requirements are fully recognized and monitored with an effort to upgrade the level of compliance in uninterrupted flow.

The basic principles that compose the quality of hotel services are:

- Complete procedures for planning, controlling and monitoring the daily production in order to achieve high quality, safe foods and cost plans.
- The raw materials are receipted by approved suppliers after evaluation.
- The work is performed by specialized personnel.

Through the excellent cooperation of all stakeholders (top management, staff, partners, suppliers) the company ensures the successful accomplishment of its targets. The hotel is committed for the communication with the supply chain regarding food safety issues. In order to achieve the above:

- The company has developed ways of communication between employees and also with suppliers, customers, subcontractors
- The operating context of the organization has been taken into account
- The Management System according to ELOT EN ISO 22000: 2018 was developed and implemented
- We continuously review and improve the characteristics of our services, as well as the efficiency of our Processes and consequently of the entire Management System
- We set measurable objective goals for food safety & quality to operational level as well as in terms of our services. These objectives are established and evaluated in the context of the Review of the Food Safety Management System and take into account the threats and opportunities identified by the company.
- We invest in continuous training, in order to ensure the professional competence, information and training of its executives in order to promote the quality and safety of our activities.
- Monitor, measure and evaluate critical parameters and Processes to ensure Quality.
- We provide all the necessary resources to ensure the smooth, efficient and effective operation of our organization



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The Food Safety Management System is monitored, maintained and improved through programs of inspections, evaluations and reviews. It is designed to give importance to prevention, but without underestimating corrective action mechanisms, when the Food Safety Management System is found to be non-compliant with the requirements.

The achievement of the goals is achieved with modern know-how, compliance with European & National Legislation, compliance with market conditions, with ancillary functions and with the provision of the necessary resources (i.e., ethical and material means), with continuous awareness and information to Food Safety issues.

The unceasing effort for continuous improvement of the efficiency of the system is the main concern of the company and the philosophy of each employee, but also builds the same philosophy in our suppliers / partners.

Adopting the principle of continuous improvement, the hotel "Anemomylos Boutique Hotel" recognizes and rewards teamwork, individual effort, invests in technical equipment, which promotes safer ways of food management with respect to the customer.

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Top management