



FOOD SAFETY POLICY STATEMENT

Sheraton Rhodes Hotel recognises the importance of operating to an effective policy to protect the safety of food in all areas and to allow all operating businesses to comply with local food laws and to demonstrate due diligence. To this end the policy of Sheraton Rhodes Hotel is that each operating business will ensure:

- All work is carried out at least to the minimum standard required by the local National Food Safety laws in the territory of operation.
- All staff will operate within the requirements required by the local National Food Safety laws in the territory of operation and will maintain standards of dress and personal hygiene required by these laws.
- All Marriott's published policies, procedures, standards and guidance, as they have been described in Food Safety Management System according to ISO 22000 standard we have implemented, are adhered to and that in the event any such processes cannot be adhered to these are reported to the Food & Beverage Council so that guidance can be reviewed. Where any local standards exceed the published Marriott standards then the business should rely on the local requirements.
- Food handling staff will be trained to a basic level in food safety. This training will be commensurate with the activities each employee is involved in. Staff will always be trained to the minimum levels recommended by the prevailing guidelines and by any relevant industry codes of practice. The advice of the local food safety enforcement authority will be sought regarding the level and standard of training required. Training must be carried out at least to the minimum standard required by the local National Food Safety laws in the territory of operation.
- All materials, plant and equipment brought into a food areas must be safe for use and must be designed and maintained so that food is protected from contamination.

- A hazard analysis assessment of the risks associated with the food operation shall be undertaken. This must record the hazards associated with each stage in the food business and should consider all food handled. The assessment should identify the critical controls required to ensure that food remains safe. The assessment should identify monitoring requirements to verify these controls and should detail the corrective action required where such controls fail. This should be in the form of a HACCP (Hazard Analysis Critical Control Point) principles (according to ISO 22000 standard) and the assessment should be recorded and verified.
- To always co-operate with the local food safety authority and to make available any possible support to assist authority in their duties and keep in touch with our suppliers and customers because we need their feedback about the safety of our food.
- We must monitor our food safety objectives to achieve continuous improvement.
- We build and maintain a strong food safety culture.
- To ensure that all due diligence is always taken so that food presented to the customer is wholesome, accurately described, free from foreign material, of expected and reasonable quality, and safe and fit for consumption.

General Manager

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