



Food and Water Safety Policy

We consider providing high-standard service to our guests and ensuring the supply of healthy food and safe water as our fundamental responsibility. In this regard:

- From raw material procurement to the final product, we prioritize hygienic, high-quality, and reliable products in all stages of the process.
- We carry out our production activities in full compliance with hygiene conditions and in accordance with national and international regulations.
- We maintain the highest standards of cleanliness in food preparation areas and minimize contamination risks during food acceptance, storage, and service.
- We implement effective temperature controls for high-risk foods and manage these processes based on HACCP principles. We also expect our suppliers to adopt this approach.
- We prioritize the safety of the water used in our facilities, regular checks of swimming pools, and measures to prevent the growth of Legionella bacteria. Our water safety monitoring practices are based on HACCP principles.
- We aim to achieve the highest level of customer satisfaction. By regularly training our employees, we continuously enhance their awareness of quality and food safety and ensure sustainable satisfaction through the effective monitoring of our internal goals.
- In line with Quality Management principles, we continuously audit, improve, and develop the suitability of our system, demonstrating our commitment to maintaining quality standards.
- In our efforts to establish a corporate structure, we aim to be a reliable and exemplary facility in the industry at all times.

We expect all of our employees to fully comply with the established policies and procedures. Our primary goal is to ensure the highest level of customer satisfaction, increase productivity, and carry these values into the future.

Genel Müdür Yardımcısı

Deniz İZCİOĞLU