

Health and Safety Policy (Hotel Premises, Food)

At Neptune Luxury Resort, one of the management's primary tasks is to safeguard the Health and Safety of its employees and customers.

To this end, our strategy is to:

- Create a friendly, pleasant and safe environment for our customers and staff.
- Provide high quality services which will at the same time comply with the requirements of the current legislation and those arising from National and International Regulations and agreements.
- Prevent accidents and illnesses among our hotel's staff and customers.
-) Ensure that the required safety and health measures are observed by external partners involved in the hotel's operations, as well as by all food & beverage suppliers.

By implementing our strategy, we commit:

- To provide the necessary resources for the enforcement, continuous improvement, and whenever required updating, of the Food Hygiene & Safety Systems according to ISO 22000.
-) To plan and set up all necessary measures per corresponding business sector, based on the study developed to assess the occupational risks stemming from the execution of employ duties.
- To take all required protection and prevention measures with the enhancement of infrastructures, work environment facilities and necessary equipment for the appropriate observance of Health & Safety measures
- To constantly train executives and other employees in the appropriate application of the Systems.
- To enhance communication with our suppliers, authorities, and customers with a view to ensuring the best possible results and reducing any complaints.

Strict adherence to the Safety & Hygiene Rules is mandatory for ALL hotel employees.

This Policy is communicated to every employee and is available to all interested parties. It is reviewed by the Management once every two seasons, in parallel with the review of the Quality System, as to its appropriateness and effectiveness.

ARPROVED BY: Konstantinos Zarikos General Manager