



PRIVE HOTEL BODRUM FOOD SAFETY POLICY

-Compliant with defined and measurable quality criteria, suitable for sustainable environments and products, free from any contamination from a physical, chemical, or microbiological perspective, Ensuring that natural, healthy, tasty products that do not endanger human health and meet customer demands and expectations are offered to customers,

-ENSURING GOOD MANUFACTURING PRACTICES, GOOD HYGIENE PRACTICES AND APPROPRIATE ENVIRONMENTAL CONDITIONS,

-CONTINUOUSLY IMPROVING, DEVELOPING AND INCREASING THE EFFECTIVENESS OF THE FOOD SAFETY MANAGEMENT SYSTEM. Ensuring compliance with legal and regulatory requirements, maintaining our leadership in the sector,

-ADOPT AND IMPLEMENT AN APPROACH OF TRAINED AND AWARE STAFF AT ALL LEVELS, ENGAGE IN CONTINUOUS TRAINING ACTIVITIES TO IMPROVE THE KNOWLEDGE AND SKILL LEVELS OF STAFF,

-To continuously improve operational efficiency by keeping abreast of technological developments,

-Establishing and maintaining effective communication with suppliers, customers, and relevant units in the food chain on matters related to food safety.