

HYGIENE AND HEALTH SAFETY POLICY

The **HOVIMA** HOTELS has a contract signed with the company "CHECK SAFETY FIRST CRISTAL" to establish a policy on Hygiene-Health safety.

The hotels participating in the CHECK SAFETY FIRST CRISTAL Program share a common desire, to offer the highest levels of food safety and hygiene. In particular, these hotels will endeavor to ensure that the food and beverages prepared in the facilities are safe and healthy for the safety and enjoyment of their customers.

Therefore, the hotel will take all the necessary precautions and diligence necessary to ensure that its facilities and practices comply with the internationally recognized requirements of good catering practices and prevention of other health risks, and that they can comply with the Directives. European Directives (Regulation 852/2004 "Hygiene of Foods") and Spanish Regulations (RD 3484/2000 on hygiene standards for the preparation, distribution and trade of prepared meals).

In order for the hotel to comply with the commitments indicated in this policy, it is essential that the responsibility for taking all the precautions and diligence required be transmitted to the different departments of the company and the staff. At the same time that the company must support and support both the management team and the staff, with measures aimed at facilitating the development and fulfillment of their responsibilities, it is essential that all personnel follow the protocol and procedures indicated in the health and hygiene safety manual.

BIOLAB services have been contracted to help hotels meet their responsibilities. This will ensure that the standards established in this policy are continuously audited and evaluated.

TARGETS

- Ensure that the hotel will make every effort to meet food safety and hygiene objectives.
- Ensure that proper practices are followed in receiving, handling, storing, freezing, cooking, thawing, reheating, preserving and servicing food
- Ensure that good levels of personal hygiene are maintained for all personnel handling food.
- Strict compliance with temperature control for all food products.
- Maintain the highest levels of cleanliness.
- Provide training in food hygiene and safety for all personnel handling food.
- Ensure that there will be a program of regular maintenance and rapid repair of facilities and equipment.
- Regularly review and verify hygiene levels and practices.
- Carry out regular analysis of food and water samples, to ensure that safety levels are met.

