



FOOD SAFETY POLICY STATEMENT

At Classic Resort Lodge Hotel, we are committed to a food safety policy, which ensures the purchasing, storage, preparation, and serving of safe and quality meals.

To realize our commitment, we shall implement and maintain a Food Safety Management System based on RS 184:2023 HACCP and continually improve its effectiveness.

We shall:

- **Ensure that all our operations, products and services comply with applicable statutory & regulatory requirements, meet and exceed customer food safety and quality needs at all times.**
- **Identify, evaluate and control potential food safety hazards within the defined scope of our Food Safety Management System.**
- **Continually communicate, both internally and externally, sufficient information regarding food safety.**
- **Ensure that competencies related to food safety are determined and addressed on a continual basis to enable staff carry out their duties in accordance with established food hygiene standards and procedures.**
- **Ensure that food safety objectives are established, monitored and reviewed as necessary.**

This food safety policy shall be communicated and implemented at all levels within the Hotel and shall be reviewed regularly by management to ensure its continued suitability.

We recognize that our staff play an integral part in the preparation and production of safe, clean food and undertake to provide such information, training and supervision as they need for this purpose.

Signed _____

Director

Date _____

05/08/2025