

FOOD SAFETY POLICY – ISO 22000: 2018

Cinnamon Hotels & Resorts will take the required steps to ensure that its products are safe and fit for human consumption.

The policy of Food Safety extends to all related activities ranging from supply of ingredients, packaging, acceptance, storage, distribution, each stage of cooking, product use, disposal, external service providers and contractors.

We will achieve this by,

- * Design, operate and maintain kitchen Layouts to meet product safety criteria.
- * Establishing and maintaining standards and procedures to monitor and manage all Critical Control Points in the food preparations and catering operations.
- * Ensuring that suitable and competent manpower is available and being aware of their responsibilities on product safety with required training related to food safety.
- * Establishing procedures to identify and eliminate any harmful products unfit for human consumption.
- * Protecting food products from potential hazards caused by physical, microbiological chemical and allergy contamination by adhering through Hazard Analysis Critical Control Points (HACCP).
- * Adhering to ISO 22000: 2018 principles to satisfy applicable food safety requirements, including statutory and regulatory requirements framed under the Food Act 26 of 1980 and mutually agreed customer requirements related to food safety.
- * Conduct awareness on this policy within our employees, direct suppliers, customers, outsourced service providers and contractors.
- * Check and review continually of our FSMS to ensure that all our efforts, and those of our commercial partners, are effective.