

## Food Safety & Hygiene Policy at the Athenaeum InterContinental Athens

The vision of all employees at the Athenaeum InterContinental Athens is to have our brand associated with the complete satisfaction and pleasure of our customers.

A basic parameter of the service quality we want to offer to our clients is the hygiene and safety of all food offered to them, assuring the correct handling of food from receiving and storage to preparation and service.

The company has adopted the following points for our commitment to offering safe and hygienic food to our customers:

- Adhere to HACCP manual procedures according to ISO 22000 standard
- Compliance with all HACCP work procedures
- Continuous training in hygiene and safety procedures to all employees
- Continuous verification of proper HACCP operational status
- Close monitoring of critical points and operational prerequisite programs
- Continued investments in order to maintain & update the HACCP system, improve infrastructure and equipment and work environment
- Maintain communication already established with suppliers, customers, statutory and regulatory authorities
- Monitoring and implementing hygiene legislation

In addition, we have established business objectives related to food safety that are closely monitored by hotel members in terms of their achievement.

The above secure the implementation of our vision for both the Management and the employees and make us proud to be able to contribute to the general progress of the Athenaeum InterContinental Athens.



Πάνος Παναγιωτόπουλος  
General Manager