

## Food Safety Policy

Policy | October 2025

**CONSTANTINOU BROS** ATHENA BEACH HOTEL PAFOS CYPRUS

Tel: +357 2688 4300, Fax: +357 2696 5400 http://www.athena-cbh.com E-mail: reservations@athena-cbh.com

**CONSTANTINOU BROS** 

ATHENA ROYAL BEACH HOTEL PAFOS CYPRUS

Tel: +357 2688 4600, Fax: +357 2688 4601 http://www.athenaroyal-cbh.com E-mail: reservations@athenaroyal-cbh.com

**CONSTANTINOU BROS** 

PIONEER BEACH HOTEL PAFOS CYPRUS

Tel: +357 2696 4500, Fax: +357 2696 4370 http://www.pioneer-cbh.com E-mail: reservations@pioneer-cbh.com

**CONSTANTINOU BROS** ASIMINA SUITES HOTEL PAFOS CYPRUS

Tel: +357 2696 4333, Fax: +357 2696 4870 http://www.asimina-cbh.com E-mail: reservations@asimina-cbh.com



## Scope:

The Management of Constantinou Bros Hotels has established a comprehensive food safety management procedure focusing on the identification, evaluation, and control of all food safety hazards. The primary objective is to ensure the proper implementation of these procedures, consistently meeting and exceeding customer satisfaction and expectations.

## **Intentions:**

To uphold this commitment, we adhere to the following principles and intentions:

- Legal Compliance: Ensure adherence to all legal requirements.
- · Hazard Management: Identify, evaluate, and control all food safety hazards throughout the production process.
- Effective Communication: Establish and maintain effective internal and external communication channels.
- Customer Satisfaction: Consistently meet and exceed the needs of our customers.
- Issue Minimization: Minimize the occurrence of food safety-related issues.
- Continuous Improvement: Continuously enhance our procedures for ongoing improvement.

The Constantinou Bros Hotels will provide all possible assistance and support so that all activities related to food (collection, storage, preparation, serving), are to be organised ensuring the safety of the foods. The above comprises the main goal of the company against the Relevant Authorities that control the implementation of the legislation of Cyprus and the community for Food Hygiene.

To ensure that all the above objecties are met, Constantinou Bros Hotels measures and analyses its performance by exploiting defined operational criteria (product safety), customer satisfaction and supplier's validation. Constantinou Bros Hotels provides the necessary resources and training to enable all employees to carry out their respective duties by following the food safety procedures. It is emphasized that food safety is the responsibility of all members of staff.

Our hotels ensure that all personnel have access and knowledge to the processes, and that they execute them according to the methods and procedures that fully comply with this international standard. The enforced procedures along with the legal requirements achieve the continuous improvement and efficiency of the company's methods and meet the objectives set by the Management.

This policy undergoes an annual review to ensure its continued relevance and effectiveness.

Executive President

Mr Andreas Constantinou