

 KAYAKAPI PREMIUM CAVES CAPPADOCIA	Kayakapi Tour. Yat. Tic. A.S. FOOD SAFETY POLICIES	Publication Date: 29.11.2022
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Kayakapi Premium Caves Cappadocia Boutique Hotel is a boutique accommodation facility operating in the tourism sector. Our priority is to ensure reliable food production and consumption in accordance with food safety requirements.

PURPOSE

Kayakapi Premium Caves Cappadocia Boutique Hotel aims to carry out activities that meet guest requests and establish guest satisfaction within the framework of compliance with national and international food safety standards and relevant legislation requirements through Business Unit processes related to food production.

SCOPE

This is politics,

- F&B unit and auxiliary departments that produce food and beverage,
- All employees of the departments in question,
- It covers all employees included in supplier and other third party company contracts and temporary Kayakapi Premium Caves Cappadocia Boutique Hotel personnel.

POLICY STATEMENT

As Kayakapi Premium Caves Cappadocia Boutique Hotel, we are aware that achieving the expected targets in food safety practices requires determination, continuous improvement and investment in resources. Accordingly;

- To fulfill national and international food safety legislation obligations,
- As an accommodation facility, to meet the food safety demands of our guests and to ensure continuous guest satisfaction,
- Investing in people, technology and other necessary resources to ensure continued food safety compliance,
- To create and disseminate food safety awareness in all relevant units and suppliers,
- Identify, monitor and periodically review food safety goals and objectives,
- To implement HACCP, GMP and other relevant process control management programs.