



Fatima Hotel

FOOD SAFETY POLICY STATEMENT

No: FATH/HACCP/POL/001 Rev: 00Rev Date: 20/02/2022

FATIMA HOTEL, being one of the leaders in the catering industry in Rwanda, is committed to consistently provide safe and high quality food to our clients by always satisfying and surpassing the expectations of our customers, hence reflecting our competence in following safe and sanitary working practices through implementation of a robust Hazard Analysis and Critical Control Points Standard (**RS 184: 2017 HACCP**) while observing strict adherence to all statutory and regulatory requirements and hotel's best codes of practice in order to meet customer's expectations from all over the world.

- The effectiveness of this policy will continually be improved for relevance through internal and external audit processes as to:-
Implement and maintain effective hygiene conditions,
- Identify, evaluate and control potential food safety hazards within the defined scope of our Food Safety and HACCP System. I.e. from (Reception/acceptance of food supplies, storage, Food Preparation, each stage of cooking, cooling and transport and Food/drinks service).
- Communicate and develop the awareness of this policy within employees, direct suppliers, customers, outsourced service providers, contractors and subcontractors through, company website, other communication platforms and specifications of food and beverages.
- Build Food safety capability through training and education for personnel to increase their competencies
- Ensure that food safety objectives are established, monitored and reviewed as necessary

Fatima Hotel recognizes employee's efforts in implementation of this policy at every level and in every function and encouraged to keep playing a pivotal role for successful maintenance of HACCP System and the related food safety programs

Fatima Hotel's Management is committed to always provide adequate resources to ensure adherence to the food safety policy and its communication to ensure that policy is understood, effectively implemented and maintained at all levels of the organization and are reviewed periodically for continued suitability and supported by measurable objectives.

Approved by Father Celestin NIZEYIMANA
FATIMA HOTEL General Manager

Signature:

Date: 30th/12/2022